June 2016

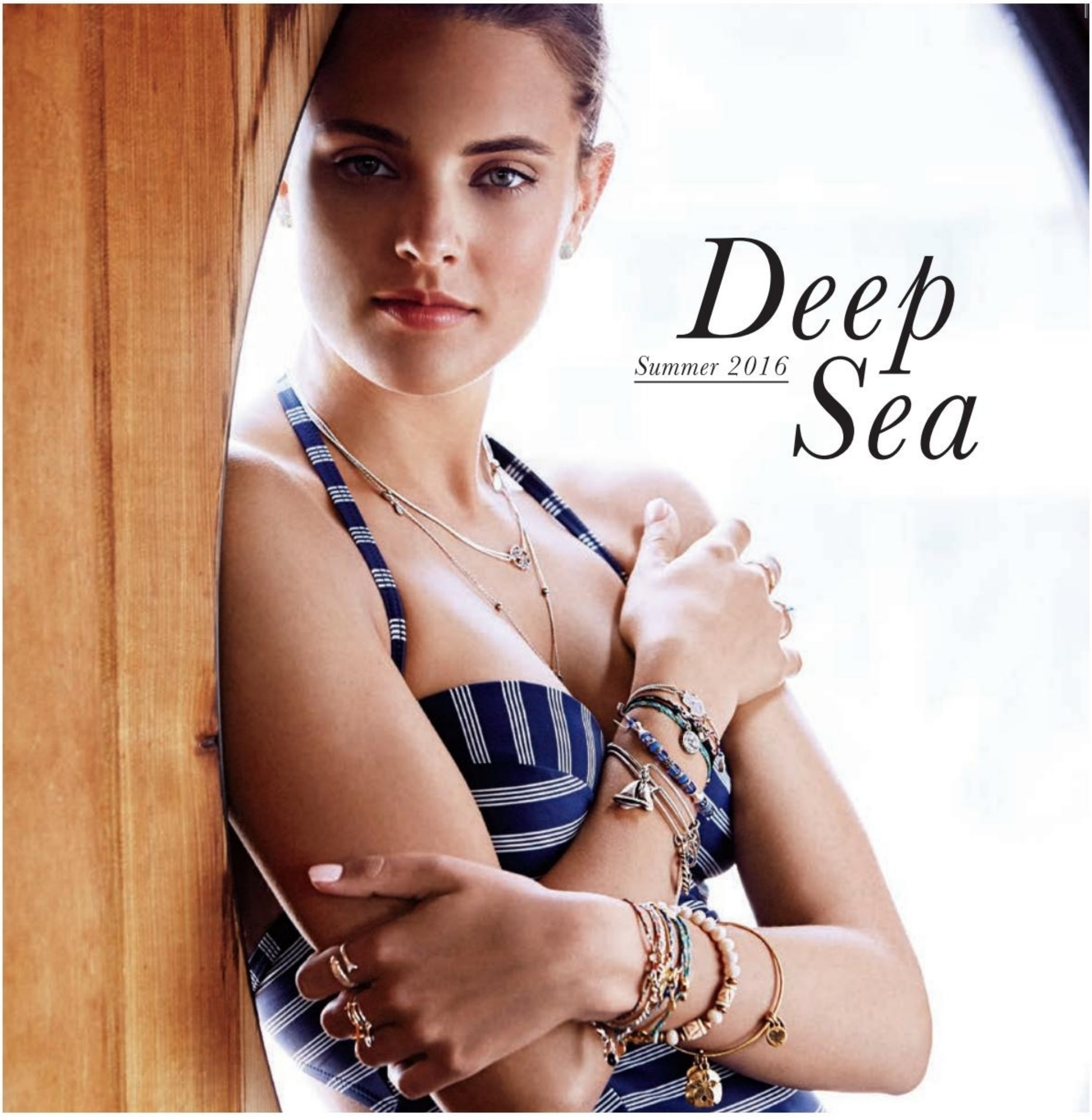
Salt

The Art & Soul of Wilmington

Rhapsody for a Vanished Beach

The Bees Have Friends Inside the White House

Hydrangea Madness



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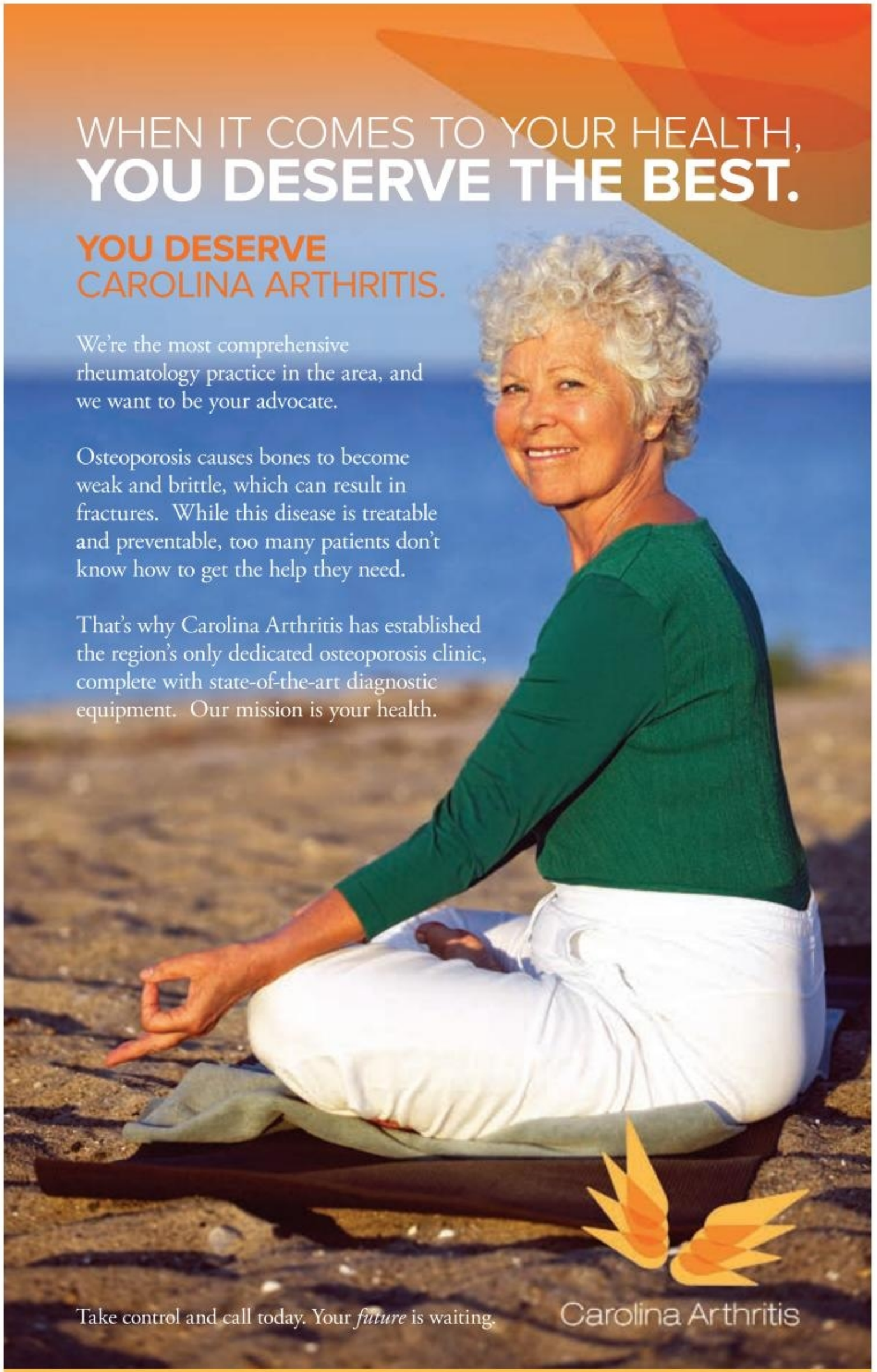
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Salt
MAGAZINE

VOLUME 4, NO. 5

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This lovely spacious home offers an open flowing floor plan with a grand 2 story foyer, 10 foot ceilings throughout the first floor and chestnut floors in all formal areas. The chef's kitchen offers all top of the line stainless appliances, granite counters, and custom cherry cabinets, and 2 walk-in pantries. The first floor master suite, which opens to the pool and spa, includes a large bedroom, oversized custom designed closet/dressing room, and a bath that is truly an amazing spa experience. The second floor is perfect for either a growing family or guest suites and office, with an open playroom, 3 large bedrooms, 2 big baths, a walk-in cedar closet, and a huge walk-in finished attic. The sunroom boasts a slate floor, raised hearth fireplace with stacked stone surround, and open views of the beautifully landscaped back yard and pool. The back yard is your own secluded private oasis with pool, spa, terraced patios, and a professionally designed putting green all surrounded by lush, mature palms. **$1,195,000**

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1542 Magnolia Place — *Magnolia Place/Oleander*

This home sits at the end of an oak lined quiet cul-de-sac with side yard overlooking the tenth fairway of Cape Fear Country Club's golf course. This three bedroom, three bath home offers all formal areas plus sunroom, a cozy den and breakfast room, and a separate children's suite upstairs with bedroom, full bath and huge playroom. It is within walking distance of Cape Fear Country Club and is close to New Hanover Regional Medical Center, downtown, and shopping and dining. **$309,000**

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Goodbye, for Now

By Jim Dodson

Time passes. Life changes.

This month we say goodbye to three remarkable people who have shaped the evolution of our sister magazines — *Salt*'s Senior Editor Ashley Wahl, Sales Director Marty Hefner, and *PineStraw* Senior Editor Serena Brown.

I think of them as the Three Muses of the Magazines.

Ashley Wahl stepped into my office in the summer of 2009, a poet fresh out of UNCG's English department. She was a Godsend because prior to her arrival, I'd been writing and rewriting much of the copy in *PineStraw*.

She came our way when a friend of her family, who served on the board of the community college where my wife was the assistant to the president, casually wondered if I might be willing to meet with this talented young woman.

She almost had me at hello.

"So," I said to her as we settled to chat in my tidy office, "why do you want to work for *PineStraw* magazine?"

Ash smiled. I remember thinking she looked like an athlete or ballerina, lithe and graceful, conveying an almost surreal air of calmness.

"Well, to begin with, I love to read," she said. "And I think working for this magazine would be such fun."

"Have you ever written for a magazine or newspaper?" I asked her.

No, said she. But she'd penned a number of poems for the literary magazine at the university.

She showed me samples. I read enough of them to know this young gal was wise beyond her years and had a true poet's eye for the beauty of the ordinary.

"So," I said, "do you know anything about gardens?"

In those early days I was eager to find someone who could provide a different slant on gardening.

She blushed. "I really don't know much about gardens. But I love trees and flowers." She added that being out of doors was a passion, the wilder the better, hiking with her boyfriend in the mountains, especially.

So I gave her a test, a first assignment.

I told her about a woman up in Seagrove who took people's dead or dying orchids and somehow brought them back to life. "I'd like for you to go up and visit with her and write me a story on how she accomplishes this miracle. Sound good?"

"Wonderful," she said, lighting up. "When do you need the story?"

A week, I said, giving her my best Lou Grant.

She stood up and thanked me. Even before she shook my hand, something told me I was going to hire this kid. Her open and grateful attitude was infectious, and I even saw something of myself in young Ashley, a lover of the English language who was eager to learn how to write and edit.

These days she jokes that we were simply Aquarians with similar old souls, destined to work together. She may be right.

In the aftermath of another recession in 1976, after all, I too was a recent college grad and poetry-loving English major eager to learn everything I could about good writing. Somehow the universe directed me to a pair of legendary editors who became my mentors, Lee Walburn in Atlanta and later Judson Hale in New England, editors of the oldest magazines of the South and New England respectively. My life was never the same. I owe them things I can never repay.

Now it was my turn to pay it forward.

The story Ashley returned with was a dandy resurrection tale about orchids. In a word, she was a natural.

That next February I asked her to join our merry band as the first editorial assistant.

Long story short, she thrived so brilliantly we decided to send her to Greensboro a year and a half later to serve as first senior editor of *O.Henry*, in 2011. After she had charmed every arts organization in the Gate City, I made a number of Greensboro folks unhappy by asking my protégé to open *Salt*'s offices on Front Street in Wilmington. There, to no one's surprise, she thrived and prospered — becoming a voice of a grand old river city and working inspiration to dozens of new and established writers.

Now she's finally headed to the hills of Old Catawba (i.e., Asheville), where her heart has always yearned to be, to write and perform beautiful music with brother Kris in a sibling band. The Avetts may wish to take notice. The good news: She'll still be contributing to the magazines from time to time, writing our popular "Almanac" and occasional poetic "Breathing Lessons" and "Letter From the Hills."

We thank her for seven amazing years, and wish her Godspeed and much well-earned happiness.

From Day One, Marty Hefner was the only choice to be the sales director for *O.Henry* and eventually *Salt*. Not only did she fully grasp the uniqueness of our editorial approach to Greensboro and Wilmington, but she beautifully conveyed that to the discriminating advertisers of the Gate and Port cities, respectively. With her deep understanding of what sets classy and effective magazines apart and a shining resume honed at leading television stations in Pittsburgh and Raleigh, Marty came onboard with enthusiasm and the vision of a woman on a quest.

The rapid growth and broad acceptance of our magazines are due in generous portion to Marty's and her staff's unwavering commitment to making *O.Henry* and *Salt* publications the readers and advertisers of two of our/the state's most historic cities are proud to call their own.

For the record, she also invented an adorable dance step we affectionately call "The Marty" around the magazines. Youtube "Call Me Maybe — The Pilot Newspaper Version" and at 2:50 minutes in, you can see exactly what we mean. The woman has grace and moves like no other.

Grateful daughter and mother of six with her brilliant husband, Jim (a prof in the J-school at Chapel Hill), she's stepping aside to help take care of aging parents back home in Lexington, Massachusetts, a poignant story many of us know chapter and verse.

The good news is that she'll continue to consult with us as our sales group expands in new directions, keeping her hand in to help shape our future.

Friday dancing, though, will never be quite the same.

Finally, we say a reluctant goodbye to Serena Brown, *PineStraw*'s elegant senior editor and cover girl (January 2016), wife of acclaimed still-life and landscape painter Paul Brown, and mother of rambunctious young Nat. Before fortuitously venturing our way in Southern Pines, Serena, a daughter of Northwest England's fabled County Cheshire (home of cheese and one of my favorite pubs) cut her journalism teeth after university in London by working for five years on the legendary BBC arts documentary program *Arena*. Prior to that she worked for a London photo restorer and acted on the London stage. Back in her school days in Bristol and Oxford, we were delighted to learn, she had pink hair.

More important to me, she's been a versatile and worldly senior editor and complete joy to be around at *PineStraw*, penning the delightful "Proper English" column and breathing new life into the "Almanac" for all three sister magazines. She also kindly indulges the old editor's love of (most things) English and Scottish and laughs obligingly at his silly jokes.

Serena, Paul and sprout (plus dogs Folly and Rosetta) are shipping household back to England's Dorset Hills, where I fully expect Paul — already famous among British art collectors, having posted five one-man shows — to thrive and Serena to write her first best-selling novel and soon be snapped up by one of London's plummy home and lifestyle magazines. Happy to report, she promises us timely dispatches from the Old World from time to time.

Needless to say, these three will be impossible to replace.

So we won't even try.

Since June is a traditional graduation month, we shall simply thank them for leaving an indelible imprint on our magazine culture and say goodbye — for now.

In the meantime, we are blessed to have four outstanding talents join us in the persons of Senior Editors Jim Moriarty at *PineStraw* and Isabel Zermani at *Salt*. The indispensable Hattie Aderholdt takes over as *O.Henry*'s sales manager with *PineStraw* veteran Ginny Trigg assuming new duties as sales director for all three sister publications.

My Southern grandmother liked to say there's no such thing as an ending — only sweet new beginnings.

Contact editor Jim Dodson at jim@saltmagazinenc.com.

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SaltWorks

Mosquito Eaters

It was transcendentalist poet Ralph Waldo Emerson who said that to be great is to be misunderstood. Certainly this rings true for bats, the flying mammals who, somewhere along the line, got a bad rap. On Wednesday, June 29, Halyburton Park naturalists will dispel some rather absurd myths about these nighttime visitors at a free family nature program that begins at 8 p.m. As it turns out, bats are actually pretty great to have around. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

Enchanted Swan Song

Those who find themselves with tickets to Wilmington Ballet Company's *Swan Lake* performance on Friday, June 10, should prepare to be utterly dazzled. Seriously. We're talking live birds of prey, swashbuckling sword fights, a cabaret, clogging, artisan-crafted sets, stunning costumes, over 300 performers, and guest artists from the Washington Ballet. In other words: pure magic in the form of exquisite, majestic dance. A special one-hour children's matinee will be held at 4 p.m.; full-length ballet happens at 7 p.m. Cape Fear Community College Humanities & Fine Arts Center, 701 North Third Street, Wilmington. Tickets: $15–25. Info: (910) 362-7999 or www.capefearstage.com.

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Dozens of the region's vintage vendors will set up shop at Brooklyn Art Center for The Spring Flea on Friday, June 3, through Sunday, June 5. You'll find it all — vintage, retro, antique and up-cycled treasures — plus Wilmington's finest food trucks, a coffee shop in the courtyard, and BAC's cash bar. Friday: 3–9 p.m.; Saturday: 10 a.m. – 5 p.m.; Sunday: 12–5 p.m. Admission is $5 at the door (good for all three days) and includes a raffle ticket (free for kids 12 and under). Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: (910) 538-2939 or www.brooklynartsnc.com.

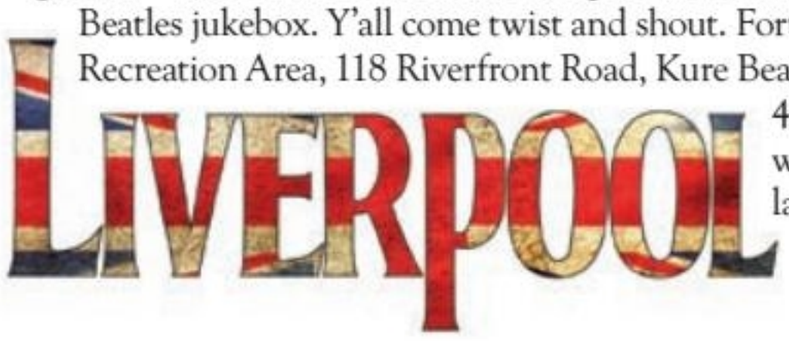
The Drama Department

If you pack "Better Boys" or "Juliets" for the pre-show picnic — mater sandwiches and garden salads are surely a groundling's feast — trust you won't wish you'd saved one to gift the stage. Cape Fear Shakespeare on the Green continues this month with Shakespeare Youth Company's *The Two Gentlemen of Verona* (performance dates: Monday, June 6, through Wednesday, June 8; and Monday, June 13, through Thursday, June 16, 8 p.m.) and *Twelfth Night*, the regular festival show, which, after all these seasons, still won't cost you a penny. *Twelfth Night*, a rom-com complete with separated twins, misplaced passions, mistaken identity and a good old-fashioned love triangle, will surely leave you with a puckish grin on your face. Performances are staged each weekend at 8 p.m. beginning Saturday, June 4, through Sunday, June 26, with an additional show on Thursday, June 23, to benefit Actor Appreciation Night. Greenfield Lake Amphitheater, 1941 Amphitheater Drive, Wilmington. Info: (910) 343-3614 or greenfieldlakeamphitheater.com.

ILLUSTRATION FROM WWW.FOLGER.EDU

Here Comes the Sunset

On Friday, June 24, from 6:30–8:30 p.m., the Raleigh-based Beatles tribute band Liverpool will perform at Kure Beach as part of Pleasure Island's free summer concert series. A five-man band known for its perfect harmonies and authentic sound (they use and record with Vox amps, Ludwig drums, Zildjian cymbals, and Hofner, Rickenbacker, Casio, Epiphone, Fender and Gretsch guitars — same as the Fab Four), Liverpool is like a living, breathing Beatles jukebox. Y'all come twist and shout. Fort Fisher Military Recreation Area, 118 Riverfront Road, Kure Beach. Info: (910) 458-8434 or www.pleasureislandnc.org.



Little Boy Blue

Thanks to Jazz at the Mansion, Thursday evenings spell sweet syncopation from May through September. This month — on Thursday, June 9, from 6:30–8:30 p.m. — the AJ Reynolds Band will fill the air and lawn with the audible, hypnotic dance of rhythm and horn. Beer and wine cash bar on site. Join the fun. Admission: $12. Bellamy Mansion, 503 Market Street, Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

Empress of Soul

Gladys Knight in Wilmington. Need we say more? On Saturday, June 25, at 7:30 p.m., the Empress of Soul will stir our collective Port City hearts with her rich, kaleidoscopic vocals and shining stage presence during a dynamo performance studded with hits new and old. When this seven-time Grammy award-winner takes the local stage, prepare to board the midnight train to gorgeous. Tickets: $50–105. CFCC Humanities & Fine Arts Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage/gladys-knight.

A Garden Variety

If you've never been to the Art in Bloom Gallery, a renovated horse stable built by a family of farriers in 1910, the opening reception for *Full Circle* is reason to remedy that. On Friday, June 3, from 6–9 p.m., check out new art by Elizabeth Darrow (paintings), Traudi Thonton (ceramic art), and Susan Francy (photography), displayed among a rustic scene with original heart pine ceilings and brick walls, plus live music by local folk/blues goddess Rebekah Todd. And if it's a perfect near-summer night, do be sure to mosey round the courtyard and its dreamy cherry laurel tree. Art in Bloom Gallery, 210 Princess Street, Wilmington. Info: (484) 885-3037 or www.aibgallery.com.

For the Love of Art

CAM's Conservation Lecture Series continues with another special guest speaker from MoMA. Michael Duffy has specialized in the treatment of modern and contemporary paintings as conservator at the Museum of Modern Art, New York, since 1993. In 2004, he conserved Pablo Picasso's iconic painting *Les Demoiselles d'Avignon*. For the exhibition *Magritte: The Mystery of the Ordinary* 1926–1938 (September, 2013–January, 2014), Duffy completed extensive work on MoMA's holdings by René Magritte. This work led to the discovery of a lost painting titled *La Pose enchantée* (*The Enchanted Pose*), 1927. Join him on Thursday, June 16, 6:30 p.m., for *Magritte at MoMA: Solving the Puzzle of a Missing Painting.* Tickets: $50/CAM Members; $75. Cameron Art Museum, Weyerhauser Reception Hall, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

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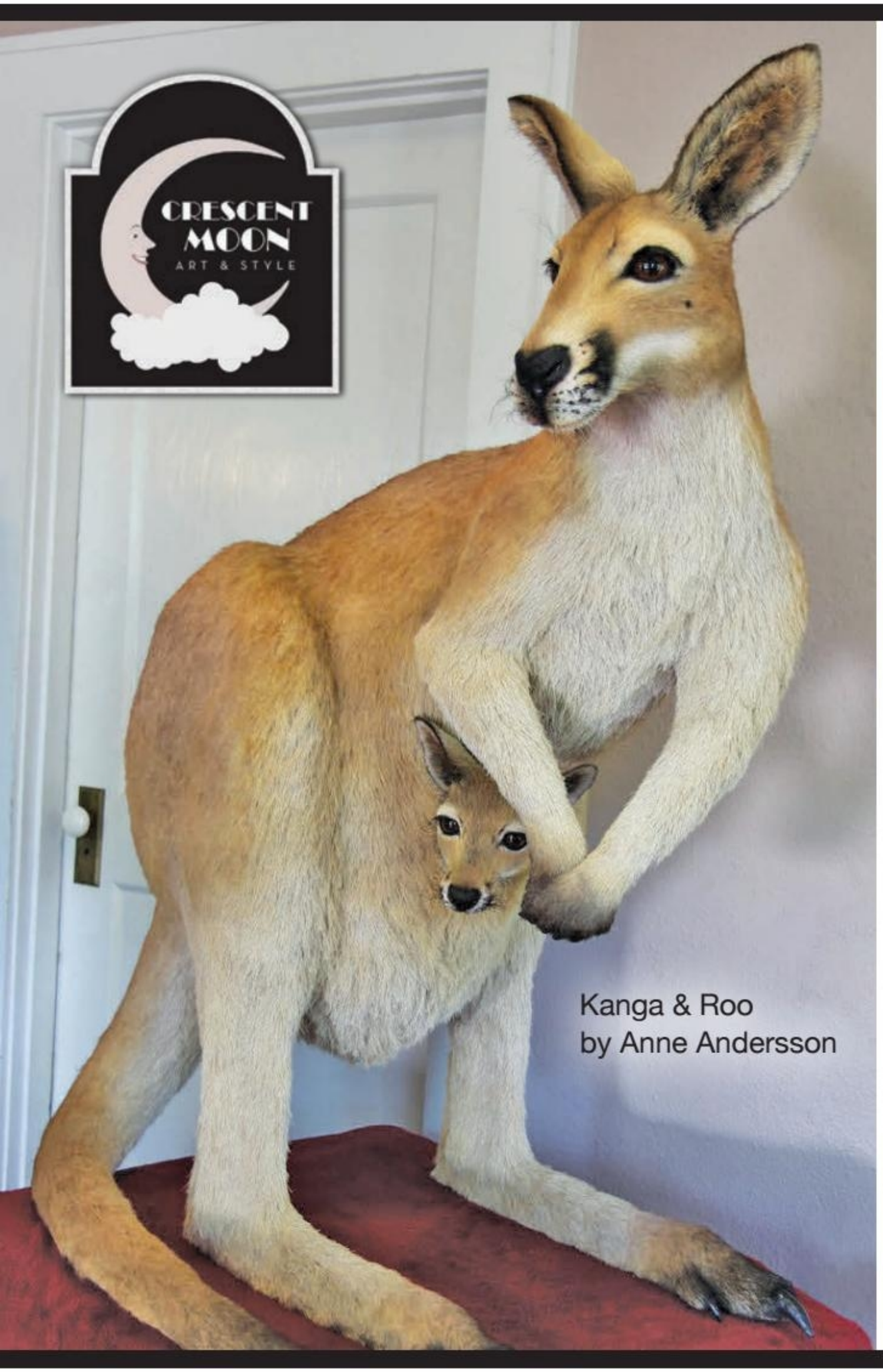

Kanga & Roo
by Anne Andersson

New This Spring at Crescent Moon Art & Style: Anne Andersson

Anne has a permanent exhibition at Busch Gardens in Tampa, Florida and created a pride of white Bengal Tigers. Commissioned by Sigfried and Roy at MGM Grand Hotel and Mirage Hotel in Las Vegas, Nevada.

Crescent Moon thanks her for exhibiting at the gallery and her Conservation efforts by donating a portion of the proceeds to the Wildlife Conservation Society.

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The Last Walk

By Ashley Wahl

A wise editor once told me that the best narratives are cyclical, taking the reader on a figurative journey that ultimately leads them back where they started, yet, through some alchemical reaction, reader and subject are altogether transformed. He likened it to the legendary ouroboros serpent eating its own tail.

Since my story began on Front Street, there it must end.

**

This month marks three years since *Salt* magazine's inaugural issue hit stands. Our original offices were located on Front Street inside the old Bullock Hospital Building, where a fickle elevator was said to be haunted by the playful spirit of a young boy who died on the third-floor children's ward. This, and given one of Wilmington's most renowned celebrities was Confederate spy Rose O'Neal Greenhow, aka Wild Rose, editor Jim Dodson dubbed me Front Street Spy.

And so began this monthly column.

As Spy, I have wandered, existing for an hour or an instant within a tapestry of transient worlds: hookah bar, roller rink, fishing pier, chicken coop, tea house, koi pond, seashore, park bench, you name it.

My first night as Spy was spent inside The Soapbox Laundro-Lounge (now defunct) on Front Street, where a girl named Christina sang about blue yonder dreams. Afterward, she confessed to a friend that the open mic performance made her so nervous that her eyeliner sweated off. Inside a Soapbox bathroom stall, a message on the wall felt like an offbeat treasure map: *This way to the Ministry of Magic*. An arrow implied toilet tank as portal.

**

By the time you read this, I'll be floating through the streets of Asheville, my new home, exploring a mountainous new world through the eyes of a soul determined to live in a constant state of wonder. You can imagine how bittersweet it was to sit down to pen my final Front Street Spy column. But as they say, every new beginning comes from some other beginning's end.

On a recent and balmy Friday morning, 10 a.m., I found myself on the corner of Front and Grace, which I always thought sounded like the title of a Mary Oliver poem. I face North, wonder how many cups of coffee I consumed at Port City Java and Java Dog the year *Salt* was based downtown. I pivot and wander South.

Past Chadworth Columns, the storefront that has always struck me as peculiar yet oddly charming, on past Dead Crow Comedy Room and the ghost of the erstwhile Soapbox, a familiar voice calls my name from an unexpected perch. Standing at an open window in the apartment above Old Books on Front Street, Gwenyfar is painting the walls of a near-finished literary loft and future lodging establishment to be dubbed The Top Shelf. She's listening to a book on tape — *The Red House Mystery,* by A. A. Milne — which she pauses to invite me up.

"While you're here, could I talk you into helping me move this bed?" she asks.

**

The cadence of this street quickens. Sandwich boards now ornament the sidewalks — "Seafood Omelettes" at Bourbon Street — and a girl with purple double buns worn like fawn ears cranks open a patio umbrella at Front Street Brewery. Songbirds dot the awning at Krazy Mike'z, where tourists shop for keychains, magnets, shot glasses. A trolley sweeps past.

**

At 24 South Coffee House, where you can eat Hippie Chick Granola in the sunny window, I take my latte to go, hook a right on Dock Street to visit the water.

I will miss this fabled river, in which Wilmington's Wild Rose drowned while fleeing a Union gunboat over fifty years ago. I will miss this storied place.

When I turn around, I spy an urban squirrel slinking up the alley beside Kabob & Grill, an Indian restaurant I'll always identify as the former home of Mixto. He's carrying a nut in his mouth, gentle as a mother with its young.

I creep quietly behind, following until he slips through the hole of a door to an abandoned building.

Ghost Walk stickers are plastered over the surface of the latched double doors in the fashion of Seattle's famed Gum Wall. The squirrel has vanished. Perhaps he knows the way to the Ministry of Magic?

Yes, he must know. That's the story I tell myself as I make my way back to Front Street.

Our spy, senior editor Ashley Wahl, is prone to wander very far.

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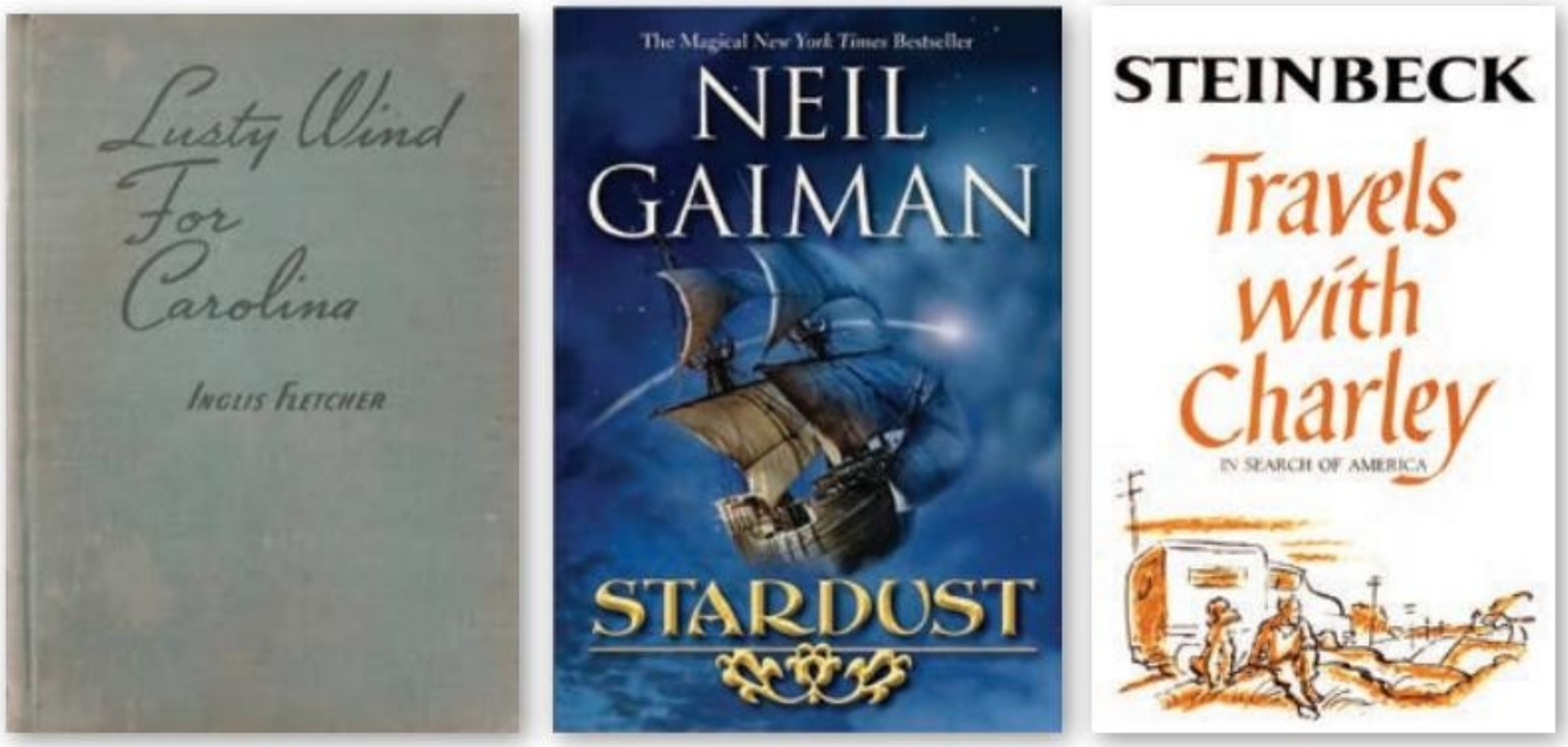
Summer Road Trips

Three classics to fire up the wanderlust in any reader



By Gwenyfar Rohler

The world is a book, and those who do not travel read only a page. — Saint Augustine

I can tell when summer arrives because I get hit with uncontrollable and inevitable itchy feet, the sensation of wanting to ramble to far climes, meet exotic people, eat unpronounceable, unrecognizable food and generally "get out of town." In lieu of a journey this summer, I am revisiting three of my favorite "road trip" books: *Travels with Charley*, by John Steinbeck (The Viking Press, 1962), Neil Gaiman's *Stardust* (Avon, 1999), and Inglis Fletcher's *Lusty Wind for Carolina* (Bobbs-Merril, 1944). At first glance these picks couldn't be more different, but at heart they share the same curiosity for what lies beyond the horizon.

Travels with Charley is a delightful look at America in the early 1960s through the windows of a camper truck, with Steinbeck's faithful canine, Charley, by his side. Or, it is supposed to be. Steinbeck opens the book by discussing what is essentially a mid-life crisis: that he had become too safe, that he feared he no longer took the risks and adventures of his youth. (His son has stated in interviews that Steinbeck knew he was ill and not long for the world.) To that end, he commissions a camper to be built on the back of his truck that he can live and write in while he travels the country one last time, revisiting some of the locations that inspired his writing. His wife, Elaine, is not convinced this is a great idea, so they broker a compromise: If he must go, at least take the dog, Charley, for protection. So we find one of the most gifted writers America has ever produced (*Of Mice and Men*, *East of Eden*, *Grapes of Wrath*, *The Moon is Down*, *The Red Pony*) headed off in his pickup truck with dog in the passenger seat, in search of America. Charley, a large chocolate poodle, is not the most helpful of dogs, but much like Steinbeck can find humanity in even some of the most unsavory characters, he depicts Charley as a dog of great chivalry.

One of Steinbeck's best known books, *The Grapes of Wrath*, arguably the ultimate American Journey book, is set mostly on U.S. Route 66, America's Main Street. Whereas the road is almost a character in *Grapes of Wrath*, *Travels with Charley* is more a tale of meandering, a wandering along many different roads and paths — some planned, some not — through rich, poor, urban and rural America. It is not one of Steinbeck's great "message books," but if it has any message, it is this: Go out and meet people, see them, talk with them, because the world is a surprising place filled with far more adventure than we realize when we are sitting at home and thinking up all the excuses not to try.

Where *Travels with Charley* documents the adventures of an aging man looking at life, *Stardust*, by Neil Gaiman, is a classic coming-of-age adventure. It is a novel-length fairy tale about a young man who sets out to find a fallen star and bring it back to win the girl he thinks he loves. Imagine his surprise to discover that he and the world he thinks he knows are both changed irrevocably by this journey. Tristran Thorn lives in a village on the edge of Faerie, a large wall separating the two worlds. Perhaps you have seen the movie adaptation? In the novel, Tristran embarks on a Tolkien-like journey to find a specific fallen star in the land of Faerie, where stars are living, breathing bipedal creatures. The one he is looking for turns out to be named Yvaine, but he is not the only one looking for her. Together, man and star travel back to Tristran's village with the aid of tools derived from nursery rhymes and, of course, the help of strangers who impart magical gifts. (One such stranger, rather famously associated with this novel, is Tori Amos, who was written into the book as a tree that gives Tristran a

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leaf to listen to when he most needs guidance.) Gaiman's writing is engaging because he so completely inhabits the building blocks he uses to tell the story that they are artless and effortless in his hands. The nursery rhyme references aren't forced, but rather sweet aha! moments for the reader and Tristran. When the big reveal comes at the end (the way to break the inevitable curse that hangs over the fairytale), Gaiman has spent so long laying the groundwork that the reader is completely prepared to go along with this last bit of coincidental magic. In every way, the book is a lovely homage to the stories that made reading magical for us as children.

Inglis Fletcher's *Lusty Wind for Carolina* depicts a journey of an entirely different nature – the early settlement of a land far across the sea. Author of the twelve-volume *Carolina Chronicles* series that looks at life in North Carolina from 1595–1789, Fletcher writes exhilarating yet meticulously researched books. *Lusty Wind for Carolina* examines the Charles Town settlement and what would become Orton and Clarendon Plantations. Fletcher loves North Carolina, and her adoration of our beautiful area comes through in descriptions that are so palpable and tactile it feels like you could walk through the Pocosin and find a pirate ship moored in the relative safety of the Cape Fear River.

Actually, much of the realistic description can be credited to the Fletchers staying at Clarendon Plantation during the writing of *Lusty Wind*. (The cook eventually turned them in as spies because Mr. Fletcher worked in a sensitive job at the shipyard and Inglis stayed home all day plotting positions on maps and writing – clearly they were up to no good!) The story traces the settlers departing England for the Carolina coast on an epic journey across the Atlantic. Adventure abounds, as does romance, danger and the unexplainable new world in which they try to build homes.

Though Fletcher writes books as well researched as her contemporary, James Michener, because she was a woman, her books were marketed as romance. (Note that Michener's books certainly have a hefty dose of amour!) But underneath the story and detail, what Fletcher really does is capture the spirit of adventure and wonder that drives a project as amazing as settling a new land and facing the unknown. How can anyone read her books and not feel inspired to do the same?

Perhaps that's what these three books do so well: They look at the power and allure of the unknown world in such different yet compelling ways. Who can resist an adventure, whether in or out of a book?

Gwenyfar Rohler spends her days managing her family's bookstore on Front Street in Wilmington.

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The Power of Dialogue

As Harvard Jennings has taught so many, respect for another's opinions is the way a healthy democracy operates

By John Evans

We all start life with resources. Yet, not all finish well. Sometimes it seems that those with every conceivable advantage manage to squander all, while others, with humble beginnings, manage to produce wonders. I know a man who has overcome some obstacles and become an inspiration to my life. Let me show what his friendship has meant to me.

One day, years ago, a 17-year-old Harvard Jennings stood at a notorious corner of Brooklyn, New York. He was incensed by the degradation of the neighborhood. Pimps and drug dealers were operating in plain sight. It was his intention to express his rage to some police officers who were just across the street. But suddenly, instead of following this impulse, he was arrested from deep within. He, the police, and the entire direction of his life were revealed with great clarity, along with the decisive insight that this was not the best way forward. The next moment, he turned — in every sense of that word. Instead of pursuing confrontation, Jennings volunteered to work at a community center that offered intervention for troubled youth.

A few years later, Jennings was employed as a conflict resolution specialist by the Economic Opportunity Council of Suffolk County. In the spring of 1970, he responded to a riot at a local high school. The day before, the well-intended principal was quoted in the local newspaper saying that, unlike many places in America, his school had no racial tension whatsoever. This was a mistake.

The next morning, many black students proceeded to make utterly plain the depth and intensity of their discontent. The police were called in, dressed in riot gear.

Jennings went in first. For the previous five years, he had worked with SNCC, Core, the NAACP, and many other civil rights organizations, exploring both their strengths and their limitations. These students knew Jennings and his pedigree. He had already earned their respect. So, when Jennings said, "We need to talk," everyone left peacefully and met later to sort things out.

Years later, I met Jennings here in Wilmington. He hosted a daily talk show and solved a problem for me. I was a serial advocate for a number of idealistic causes, and I was having a hard time getting my message out. Soon after arriving here in 1982, I organized a local chapter of Amnesty International. Then I helped to lead Peaceworks as a local advocate for disarmament and reconciliation. Next, my wife, Alice, and I were speaking up against the activities of the "Contras," who were trained and funded by our government to attack the people of Nicaragua.

My problem was that, at the time, none of these causes were very popular in my conservative Southern town. I got little but resistance from the local media. The exception, the only reliable exception, was Harvard Jennings. He was always magnanimous with access to his audience. He asked open and relevant questions and simply let me tell my story. It was a profoundly refreshing experience.

Over the next twenty years, Jennings extended this same generous invitation to hundreds of guests. Not all of them were pleasant. Memorably, the *Harvard Jennings Show* once invited the spokesman of the local Ku Klux Klan to share the studio. The hour that followed was full of racial epithets, insults and aggressive language. But Jennings held his ground and completed his interview without losing his cool, and throughout, he treated his guest with the same respect as any other. This was a great test, and Jennings showed utter mastery of the situation.

This congenial approach turned out to be a very successful formula for winning a large and loyal audience. When Jennings retired in 2010, he was acutely missed by many. I was certainly one of them.

In the fall of 2015, Jennings received a call from an old friend, Bishop James Utley. The bishop wanted to start a talk radio show at WLTT, 1180 AM. Would Jennings be interested in helping? Jennings rose like the sun, and has been tireless in his toil ever since.

A few weeks later, I was invited to participate with my own show from noon until 2 p.m. Since then, several other hosts have joined, and we launched our station in February 2016. We have one thing in common: We all seek to learn the art of quality dialogue and friendly discourse from our master in residence, Harvard Jennings.

How do we approach our job? We seek to bring the best out of our guests and listeners. We do this by letting them tell their story with few interruptions except for friendly questions. Once we have had a fair opportunity to understand what our guests have to say, we might ask some probing questions. However, here too, we want every opportunity for full and fair dialogue. Now and then challenges might be offered, but we do not see it as our job to reveal every weakness of the perspectives our guests offer. We want to leave "some meat on the bone" as an incentive for our listeners to call in and engage.

There was once a time when it seemed to be a good idea to try to destroy those with whom we disagreed. Viewing the toxicity of our once civil discourse, we at WLTT believe that there is ample evidence that it is now time for a change. We believe that honest and open dialogue will make this country a better place to live. What do you think?

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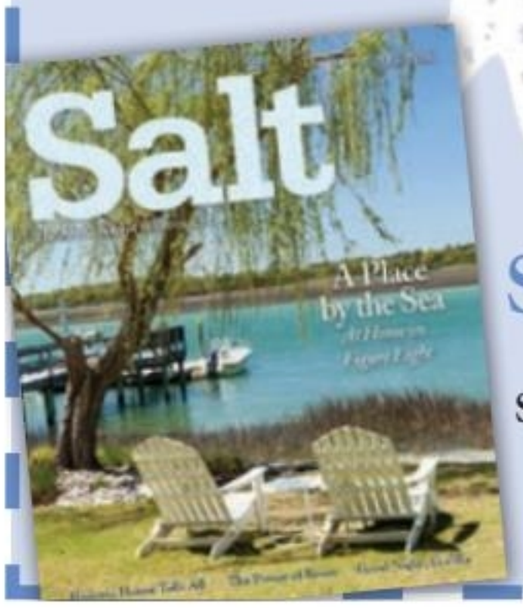

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Just What the Doctor Ordered

Transforming psychiatry over Belgian chocolate and potstickers

PHOTOGRAPHS BY JAMES STEFIUK

By Dana Sachs

Dr. Tom Mathew wants to make his own profession obsolete. Or, maybe I should say that he wants to make the traditional practice of his profession — psychiatry — radically different from how it's practiced today. Instead of prescribing drugs for increasingly common disorders like ADHD and anxiety, he's getting positive results by offering his patients alternatives to medication. And what are these alternatives? "Treatments," he told me, "that help the brain to change itself."

Anyone who has endured stomach problems because of Adderall, or suffered insomnia due to Ritalin, knows that drugs can cause side effects. "Stimulants are not an entirely 'benign' treatment," Tom explained when we met for lunch at Bento Box Sushi in the Forum. Both at his medical clinic, Trinity Wellness Center, and in a study he's conducting with Dr. Julian Keith, chair of the psychology department at UNCW, Tom encourages patients to supplement, or even replace, pharmaceuticals with a program of neurofeedback. Initial study results have been so encouraging that the National Institutes of Health awarded the team a $430,000 grant in order to expand and include more participants.

Tom has a thoughtful, open manner that seems likely to comfort people visiting his office, but his long-term goal lies in helping patients become more self-sufficient. "It could be revolutionary to recommend using a neurofeedback device that you can take home with you instead of Adderall," he said, adding that these treatments, like a mail-order product called the Muse, have the potential to help increasing numbers of people suffering from anxiety and ADHD. "Now you can do neurofeedback at home. How cool is that?"

As Tom explained it, neurofeedback devices begin by assessing brain rhythms or waves. The device's sensors, or leads, can "capture the electrical activity of the brain" and convey that activity visually or, in the case of the Muse, aurally, much like an EKG or heart monitor might depict electrical heart rhythms. With the Muse and a downloadable smartphone app, a patient at home can be guided through a daily practice of meditation, the process of learning to regulate one's brain waves. When the mind is unquiet, the patient will hear the sound of a storm. As the mind begins to relax, the sound gradually changes to birds singing. Over time, people can teach themselves to make the birds sing, a learning process that makes the mind both calmer and more attentive. These skills, strengthened over time, help ameliorate challenges associated with ADHD.

It's not all that surprising that Tom, a medical doctor, would take an interest

in alternative treatments to standard Western medical practice. Born in Kerala, India, he grew up in England and the United States. Having to learn from and adapt to different cultures inspired an open-mindedness about new ideas. For example, back in 2004, some Wilmington friends suggested that Tom try yoga. Though the practice originated in India — "It took Western friends to connect me to my heritage," he said, laughing — he immediately saw how yoga's emphasis on mindfulness could help treat the attention disorders that he was seeing so regularly in his medical practice here in Wilmington. Eventually, he earned his credentials as a yoga instructor because he wanted to "understand how yoga can help."

Similarly, Tom believes there is a place within medicine for spirituality. A committed Christian, he completed his psychiatric training at Loma Linda University, a Seventh-day Adventist institution that provides a rigorous scientific education within the context of a religious environment. This mixing of apparent opposites — medicine and religious belief, yoga and the latest technological devices — makes good sense. "I like the idea of fusing two things," he explained. "East and West, faith and science, intellect and emotion."

How about a fusion of Belgian chocolate and potstickers? At Bento Box they call that "dessert" and we'll get there in a minute. But, first, the sushi, for which the restaurant is deservedly famous. Tom and I began with a plate of tuna usuzukuri, thin slices of raw big eye tuna topped with a garnish of scallions, wasabi-infused tobiko and a spicy ponzu sauce that, Tom noted, created a balance of "the butteriness of the tuna, the kick of the spice, and the crunch of the greens." We found a corresponding balance in the day's sashimi appetizer special, which offered a "beautiful" pairing of a chili ponzu and togarashi spice mix with shaved dayboat black bass that had just been caught that morning.

Though Bento Box is probably best known for its Japanese seafood specialties, the menu offers items from all over Asia. A steamer basket of handmade dim sum — shrimp, chicken and mushroom, pork, and vegetable — arrived

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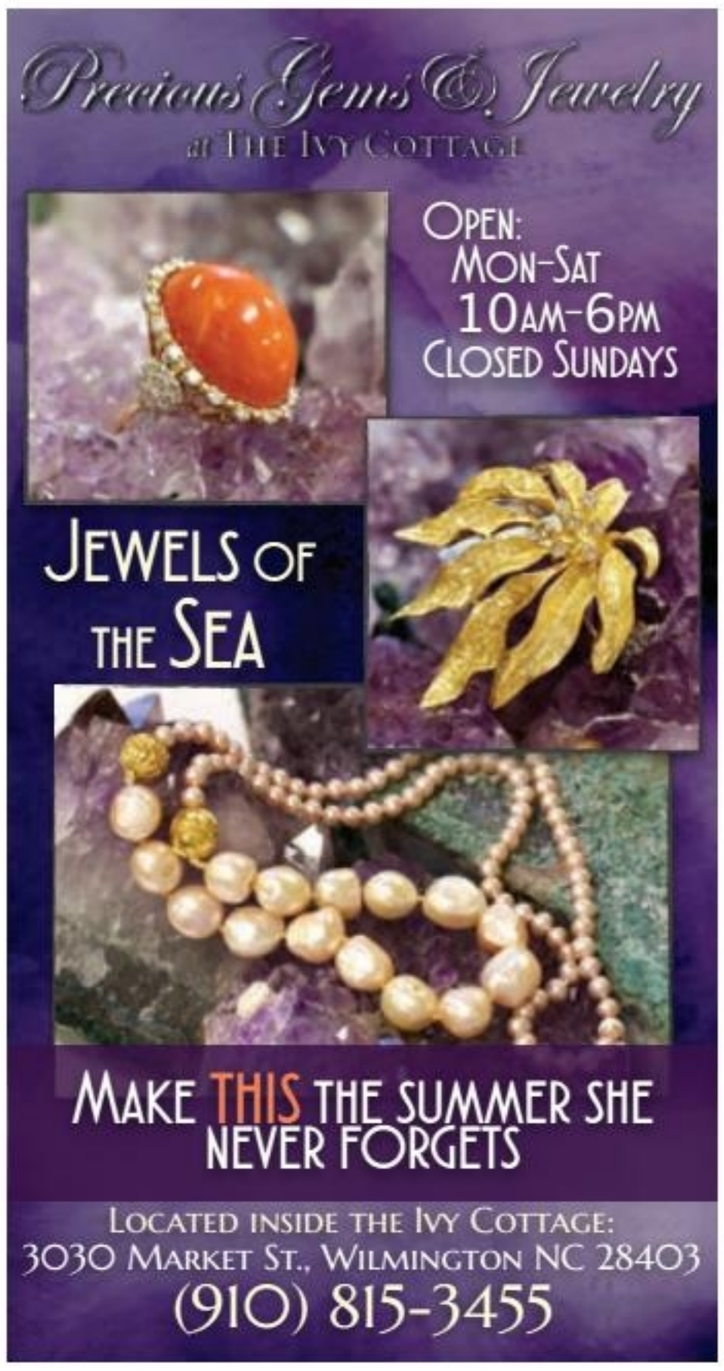


with a selection of dipping sauces. We tried a Thai-style green curry with rice, a rich, vegetable-filled broth studded with seared Nantucket diver scallops, which Tom called "a really nice combination of texture and flavor."

After all the other delicacies, how did we manage dessert? Reader, we managed, and you would, too, if you found yourself presented with a choice of Belgian chocolate "potstickers," — cashew, peanut butter and Thai chili pepper, among other flavors — served with a caramel sauce. "That's a nice way to end the meal," said Tom. "It's crunchy on the outside, soft on the inside, warm but not scalding the tongue."

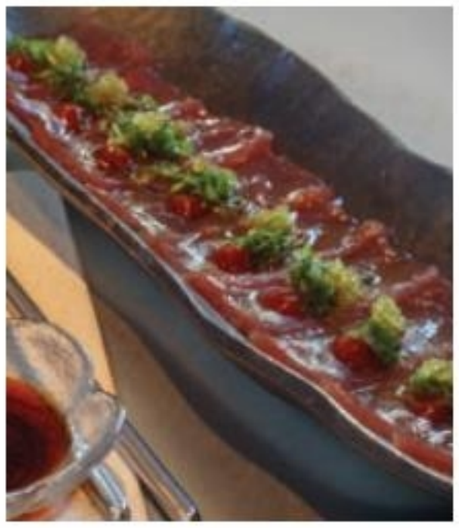
Unless you're Japanese, you may remember the first time you heard that people eat raw fish. Maybe the idea of sushi disgusted you. Maybe, you eventually tried it and liked it, and maybe these days you don't think twice about grabbing a box of tekka maki while changing planes at the Charlotte airport.

If you've grown to appreciate something that once repelled you, what changed? You did, and Tom Mathew would commend you for that. "Philosophically, our society thinks it's bad to change your mind — politicians 'flip-flop' — but the mark of a healthy mind is being able to change with new information.

"Flexibility is not wishy-washy," he added. "Things that are too rigid snap." Next time you take a bite of raw yellowtail, then, don't just appreciate its freshness and flavor. Remember how far you've come from where you started. Commend yourself for your open mind.

Bento Box Sushi Restaurant, at 1121-L Military Cutoff Road, is open weekdays for lunch and Monday through Saturday for dinner. For more information, call (910) 509-0774 or visit bentoboxsushi.com.

Dana Sachs' latest novel, The Secret of the Nightingale Palace, *is available at bookstores throughout Wilmington.*



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RECIPE BY BRIAN HEPLER

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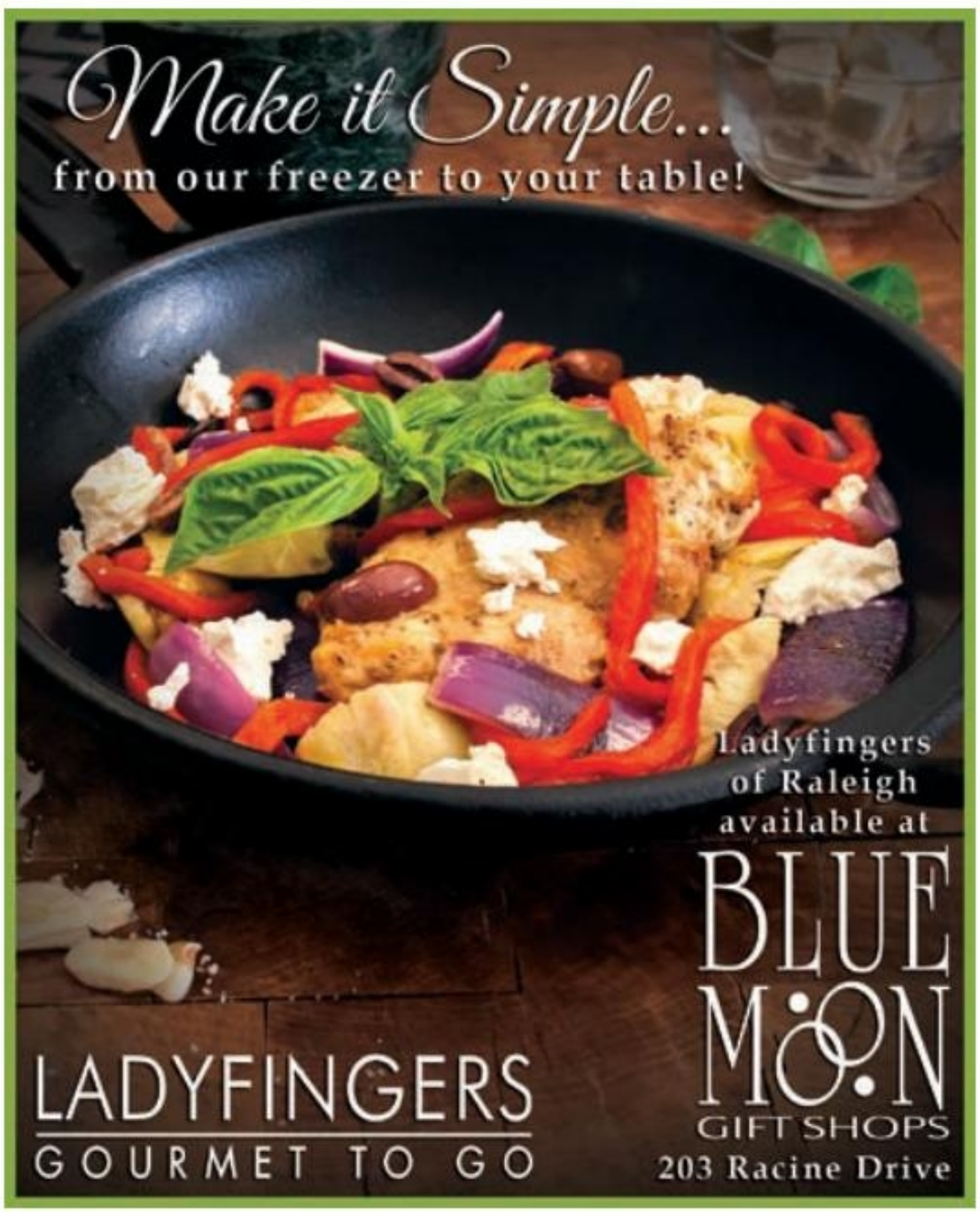

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Strange Satisfaction

Dean Neff of PinPoint Restaurant

By Jason Frye

It's a strange sense of satisfaction when working a fifteen-hour day doesn't feel like torture. Few of us can leave our desks, classrooms, drivers' seats, cash registers, tractors, workshops or studios after fifteen hours and look back on the day with anything other than a mélange of dread and morbid fascination. Even fewer can look at that day with anything resembling satisfaction. If you can, then you, like Dean Neff, executive chef and owner of PinPoint Restaurant in downtown Wilmington, do what you love and work isn't work; it transcends work and pushes beyond pleasure or passion to become something more, something unknowable until you know it. And some of us know it pretty early.

"I'm the youngest of four and since both parents worked, my two older sisters watched us," says Neff. "I figured out pretty early that our kitchen was the perfect spot because no one was around and I could play in there as long as I cleaned up by the time Mom or Dad got home."

Neff didn't play Matchbox cars or *Star Wars*, building elaborate racetracks and ramps out of cookie sheets and lasagna noodles, or making a Hoth-style snowy battlefield with flour and recreating entire battles from *The Empire Strikes Back*. No, he played with his food.

"Oh, I looked in the pantry and figured out what I could make. Then I wrote a menu and would make my siblings be the customers at my 'restaurant.'"

This was all well and good until the day his dad discovered that Dean was charging his siblings. Then it ended quite abruptly.

In an odd way, Neff's first "restaurant" foreshadowed the places he'd work after culinary school, places where eating local and riffing on classics and finding new ways to use familiar ingredients was the rule, not the exception.

"I took the usual path," Neff says. "In the kitchen at 15 and working as a cook, finding that I liked the heat and hard work, the hours you'd put in, progressing from there."

That first job was at a Japanese restaurant where the Chinese chef taught the white kid how to handle a long, grueling prep: butchering chickens, cutting and dicing and preparing the mise en place for the night. He worked to memorize everything — the size and angle of each cut, how to manipulate the knife, the way to break down a chicken with as little waste as possible — and be as perfect as he could. He found satisfaction in work done right.

"Those projects were very Zen. I could get lost in them," he says. "The repetition and focus of prep can still drive me into this peaceful state."

PHOTOGRAPH BY ANDREW SHERMAN

The next job was a step up, and it was the place he "started seeing a different level of chef and ingredients." But the step wasn't too large, it was just right for developing the passions burning in Neff. A thirty-five-seat B&B with one dinner service a week and a tiny kitchen where the chef was focused on the food, not on turning the room for three seatings a night.

It was there he decided on culinary school, attending the School of Culinary Arts in Atlanta. He worked at Pricci, a posh Italian restaurant still known in Atlanta today, then caught the right job with the right chef at the right moment when a sous chef position opened up that changed the trajectory of his career.

"There was movement at the time to return to seasonality, to go back to tradition. It was all about small farms and the care of ingredients, and when I came on as sous chef with Hugh Acheson at the James Beard Award-winning Five & Ten, he was at the forefront of this moment that eventually saw Southern food and seasonal food reintroduced to diners."

Before Five & Ten, Neff says he'd think of dishes fully composed — you have chicken, you'll make chicken Marsala. After working with Acheson, that shifted. The focus was on components — ingredients — rather than fully formed dishes.

"We'd look at salmon and say, 'What flavors or textures go with this?' Avocado, caper, crème fraîche, lemon, cucumber . . .' then we'd begin creating dishes, building from the flavors and ingredients. We wouldn't stop until we had the right set of ingredients to complement our centerpiece."

It was thrilling, a new way to look at food, a new way to cook.

"We were all excited about cooking because [Acheson] allowed us to be exciting with new ingredients and new combinations as long as we treated the ingredients with respect. Everything we did was about making the dish more refined — not necessarily fine dining, but the best version of itself; if it's rustic, it's perfectly rustic, not sloppy hiding behind the term rustic — and improving it somehow. I guess we were trying for that place that's as close to perfect as you might be able to get."

Neff learned two things there and he carries them in his toolkit today: Add the season as a flavor component, and tradition trumps trendy technique.

That sums up who Neff is at PinPoint. It sums up PinPoint Restaurant. PinPoint opened in spring 2015 and every menu they've made calls back to the season, back to the South of Neff's childhood and to the South of Neff's present. The food is refined, but always has that local flavor and personal touch.

"I know my farmers and suppliers, and it's important that my diners know them too," he says. "When you come in and see the menu I want it to be unmistakably local, but I want you to find something unexpected."

This idea drives dishes like braised Black River leeks with mushroom broth and popped sorghum; or the local green salad, a dish dolled up with seasonal nuts, seeds and fruit; or the vegetable plate, a showcase of the season's bounty and some element from Neff's culinary past. It also shows in a simple dish like Masonboro Oysters.

"Too many times we ignore what's good — what's great — right here in favor of something from far off. The Masonboro Oysters are a good example of that. Those things are excellent, and I was surprised at how many people here dismiss them rather than embracing them."

Neff's influences and his philosophy are part of what make him a great chef. Another part is the flavor he packs on every plate. Another part is the restaurant itself: chill, updated, but still retaining that Wilmington character and charm. Another part is how he's quickly become a vital part of the dining scene. As part of I-40 Eats, a coalition of chefs, restaurant owners and food professionals that started here recently, Neff is growing his reach among farmers, suppliers and his fellow chefs.

"Through support of our fellow chefs we find inspiration, and all of us chefs, we're supporting each other, dining at each others' restaurants, working on ways to collaborate," Neff says.

This work will have a good end: raising Wilmington's profile as a food destination. PinPoint and Dean Neff are quickly becoming a big part of that scene.

The work is not unlike constructing a dish from the ingredients out. What flavors fit? How will they work on the plate? How can we grow from tradition,

draw on our roots and improve the dish without losing sight of its origins? What local and seasonal flavors can we add to improve the plate? As Neff grows into his new kitchen and new city we'll see, but if PinPoint and Neff's impact so far are any indication, expect great things for the future.

Butterbean Hummus

1 quart cooked butter beans (cooked just until tender with bay leaf, minced mirepoix, and thyme; liquid strained and reserved)

1 cup olive oil
1 tablespoon tahini
1 teaspoon fresh minced thyme
1 tablespoon fresh minced parsley
1/2 teaspoon chili flakes
2 teaspoons minced black garlic
1 tablespoon lemon juice

In a food processor, mix all ingredients and puree until smooth. Add reserved cooking liquid to soften consistency of hummus if needed. Season with sea salt and pepper and serve room temperature, drizzled with good olive oil and additional chili flakes.

Want to take this dish to the next level? Neff recommends serving it with warmed focaccia, shaved Benton's ham and goat cheese, with a side of blanched fava beans, radish, and mint tossed with lemon juice and olive oil.

PinPoint Restaurant is located at 114 Market Street, Wilmington. For more information, visit pinpointrestaurant.com or call (910) 769-2972.

Jason Frye is a travel writer and author of Moon North Carolina *and* Moon NC Coast. *He's a barbecue judge, he rarely naps, and he's always on the road. Keep up with his travels at tarheeltourist.com.*

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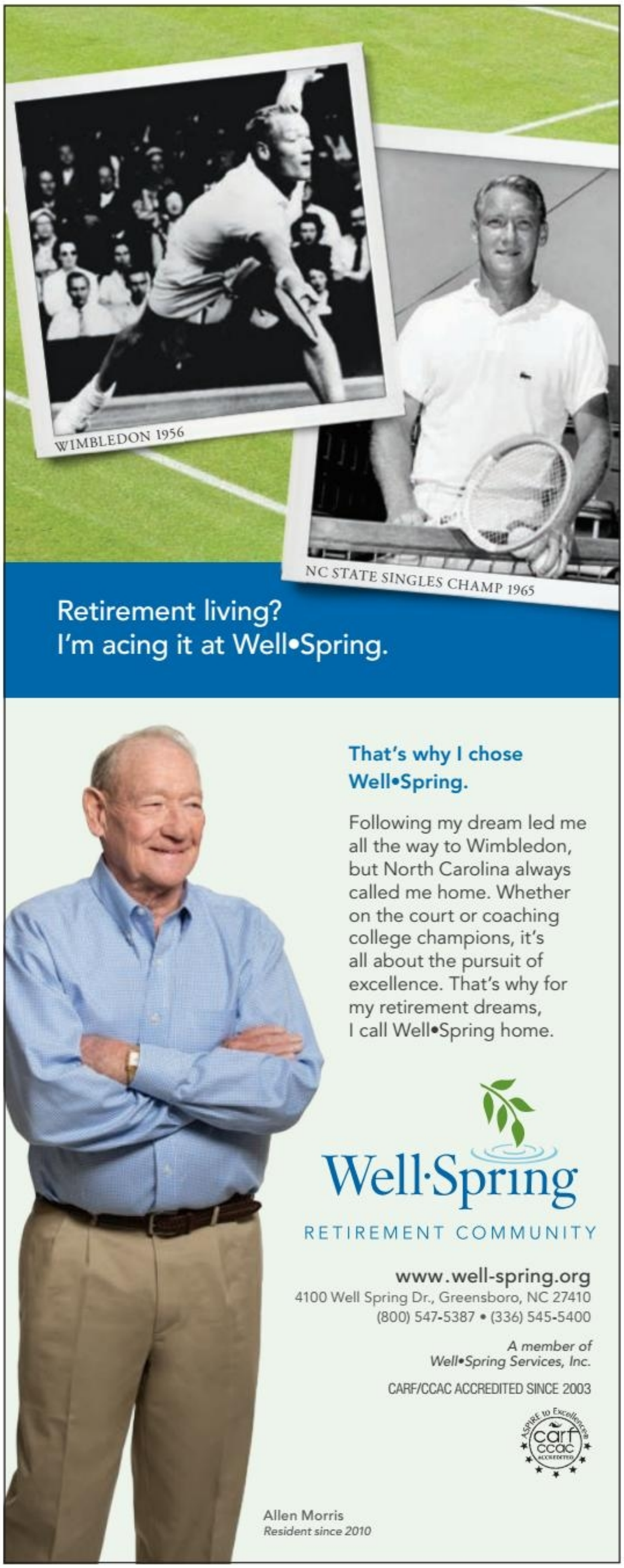
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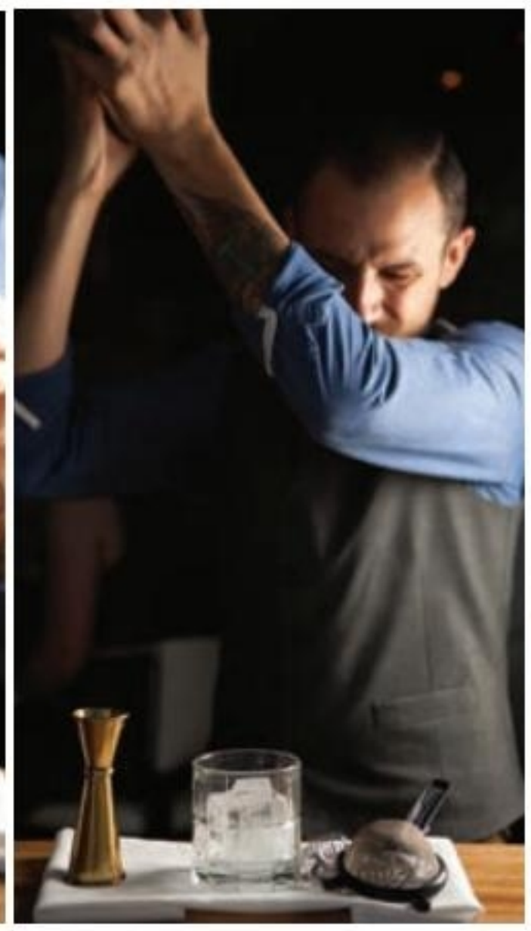
The Winston

Inspired by a game-changing gin, this azalea-red drink is the perfect summer elixir



By Jason Frye

The party was over and for a half-hour — longer, really — I'd been making motions to leave. I said my goodbyes, said them again, made another pass around the room and said them one more time. Still, somehow I found myself at the bar, three fingers of gin in a rocks glass held firmly in one hand, a nearly empty bottle in the other. I grinned at my partner in crime. We clinked glasses and drank.

I'm not normally a gin drinker, preferring to stick to bourbon, but Sutler's Gin could change my mind. Or at least move gin into a regular spot in the rotation.

Sutler's is far more complex than other gins I've tried, packed not with those oft-overwhelming pine notes of juniper you expect in gin (and Christmastime Yankee Candles), but with a complicated mix of other botanicals. It's herbaceous — notes of thyme, rosemary, lavender — and impeccably smooth, but definitely gin.

Scot Sanborn, with whom I'd just shared a silent toast, lifted an eyebrow. He's the owner of Sutler's Spirit Co. and, with Tim Nolan, the distiller of this particular gin. I gave him my assessment — excellent, compound flavors that hit you with an initial barrage and (sip) keeps growing with subsequent drinks — then asked the question: "Are you in Wilmington yet?"

Sutler's is made in Winston-Salem, not so far from my home (and, let's face it, work) bar in Wilmington, and I needed to know if I could find a bottle or two without the four-hour drive.

We chat about distilling and distribution, refill our glasses, and, finally, after enduring two rounds of dirty looks from the catering crew, have one more for the road.

Flash forward to Azalea Festival. I'm in manna and I crack open the cocktail menu. There, at the bottom, is The Winston. Sutler's Gin, Lillet Rouge, Campari, orange gomme, orange cream citrate.

Think of it as a Negroni, but a Negroni you want to drink all day, every day.

Sutler's takes the place of a pinier gin; Lillet Rouge adds color and a snap of both spice and orange, but with lingering fruity notes; Campari delivers a lovely bitterness; orange gomme (a macerated orange syrup with gum arabic) brings body, bitter and sweet; and the orange cream citrate (think orange bitters with a citrus kick) elevates every orange note in a two-drink radius.

When it lands on the bar in front of me I admire it for a moment. The cube of ice, the skewered spiral of orange peel, the almost-azalea red liquid. I know from the smell of it that this drink will be ordered a lot this spring and summer, and that I'll try to make it myself, enjoying each botched batch more and more as summer wears on. One taste and I know I'm right.

Find The Winston at manna, 123 Princess Street, Wilmington. For more information about Sutler's Spirit Co., visit www.sutlersspirtco.com

PHOTOGRAPHS BY ANDREW SHERMAN

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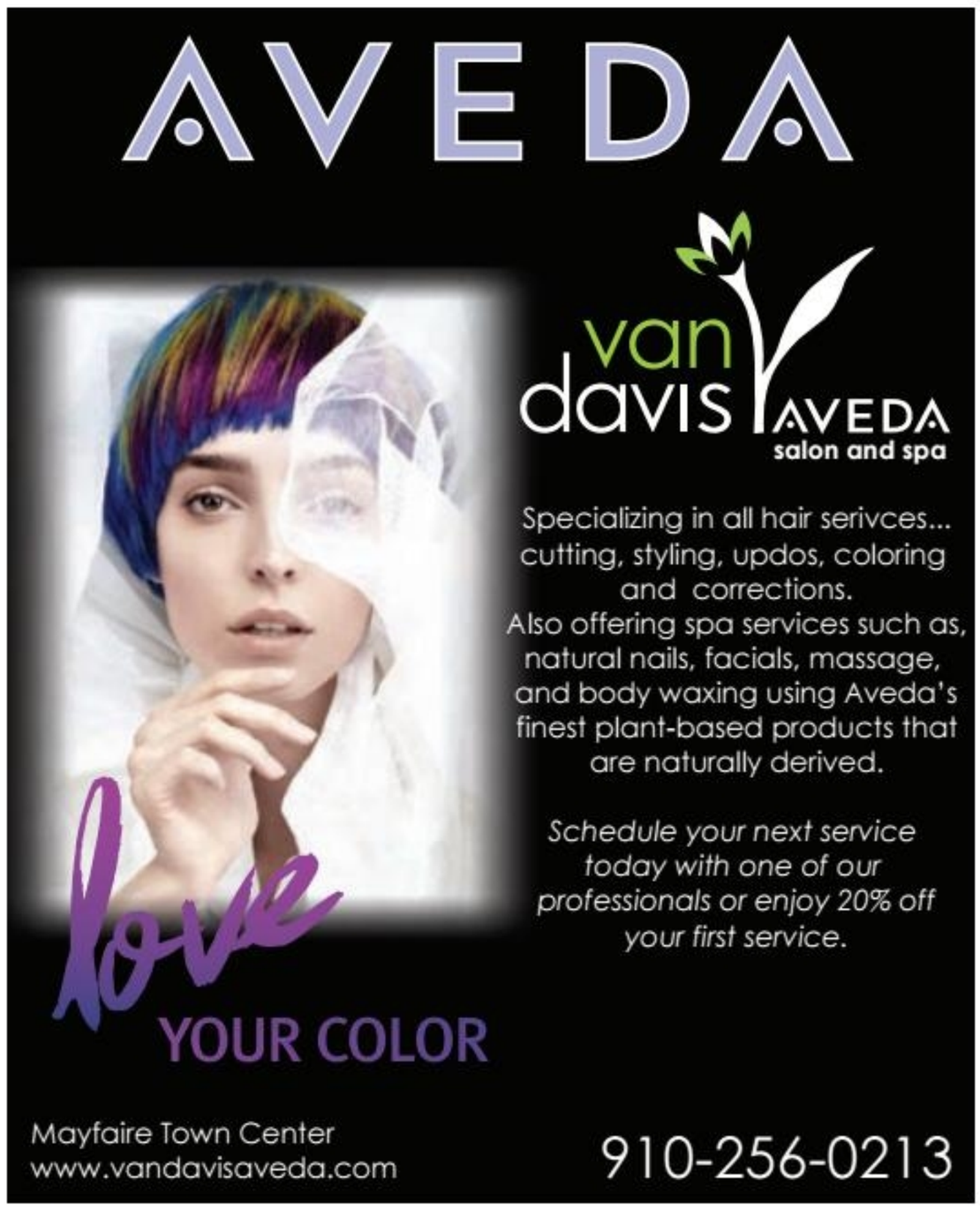
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The Unsung Hero

A brief painful tale of second fatherhood and flag football

By Wiley Cash

I've noticed a few things about heroes over the course of my life. They're usually modest about the attention their bravery has garnered. I've watched President Obama award the Medal of Honor several times, and the recipients always stand by as the president narrates their heroic story. I always imagine that the president is telling a story these heroes would never tell about themselves. A subtle message becomes clear: Heroes don't tell their own stories.

PHOTOGRAPH BY MALLORY BRADY CASH

Perhaps that's why I had such trouble explaining my injury to my wife after flag football practice in February. It had been a cold Sunday afternoon when we convened on a muddy field. I lined up as a receiver, and as soon as the ball was snapped I felt something else snap in my left quad. I shuffled off the field, walked in circles, gritted my teeth, fell to the ground, and stared at the sky. The thigh muscle I'd just pulled tightened like a rubber band and withdrew into some secret space inside my body that I would not be able to reach with ice or heat or the icy-hot ointment that promises some combination of the two.

By the time I arrived home, my lower back, clearly jealous of all the attention my thigh was receiving, had decided to seize up like an accordion that could not be opened. I sat in the driveway for a few minutes, trying to decide how best to exit the vehicle. I opened the door and lifted my left leg, grimacing through the tears. Once both feet were outside the car I slid from the seat and stood as straight as I could, which wasn't that straight. Our toddler, Early, ran out to greet me, and I found that the two of us stood about eye-level. My wife, Mallory, who at the time was seven months pregnant, followed close behind. Back in the fall, when I'd told Mallory I was going to play flag football, she'd responded, "I have no doubt that you'll hurt yourself. The only thing I can't predict is how."

Even though Mallory is several inches shorter than me, she towered over me now where the three of us stood in the driveway.

"What happened?" she asked.

Keep in mind that I'm a storyteller. Telling stories is what I do for a living. I took a moment to decide the best way to narrate the story of my injury. I looked up, found that I could not raise my eyes above Mallory's pregnant belly.

"I was standing still," I said. "And then I ran as fast as I could."

"You hurt yourself because you ran?" she asked.

"It's way more complicated than that," I said. "I can't explain it."

Over the next few months, no matter how much I stretched or how much I rested, I reinjured the same quad every time I took the field. It seemed that no amount of ibuprofen, ice or heat could quell the muscle's initial rage at being disturbed on that frigid February day. Other pulls, strains and sprains came and went, but the quad pain stayed with me. I gave up trying to explain it, especially as Mallory drew closer to her delivery date and more uncomfortable with the stress that the late stages of pregnancy has on a woman's body. All that to say this: I suffered in silence.

On the first Sunday in April I came home from a late flag football game with burritos from Flaming Amy's. Mallory had already put Early to bed and was reading a magazine on the couch. I served up our dinner and took her a plate. We'd been eating for a few minutes when she said, "So, I think I'm in labor." Our bags were already packed. Grandparents were already on stand-by. There was only one thing left to do. I placed my hands on the coffee table, winced through the pain, and stood as straight as I could.

"I'll go ahead and change out of this jersey," I said.

We arrived at the hospital around 9:30 p.m., and our daughter Juniper was born about five hours later. Her birth, like our first daughter's birth, probably like all births, was exhilarating, painful, exhausting, and beautiful. Mallory was just as amazing this time as she was the first time she gave birth after laboring for over twenty-four hours.

We settled into our room on the mother-baby floor around 6 a.m. Mallory was still going strong, but my head was swimming, and I was humiliated to be so exhausted after she'd done all the work. She took one look at me and said, "Please lie down for a few minutes. I'll need you to be rested later so I can try to sleep."

I stumbled over to the couch in the corner and collapsed just as one of the nurses entered.

"Your husband looks exhausted," she said to Mallory.

"Well, he's been through a lot," Mallory said. "He had a flag football game yesterday."

Finally, I thought as I tumbled into sleep. Someone is telling my story.

Wiley Cash is a New York Times *best-selling author whose second novel,* This Dark Road to Mercy, *was released last year. He lives in Wilmington.*

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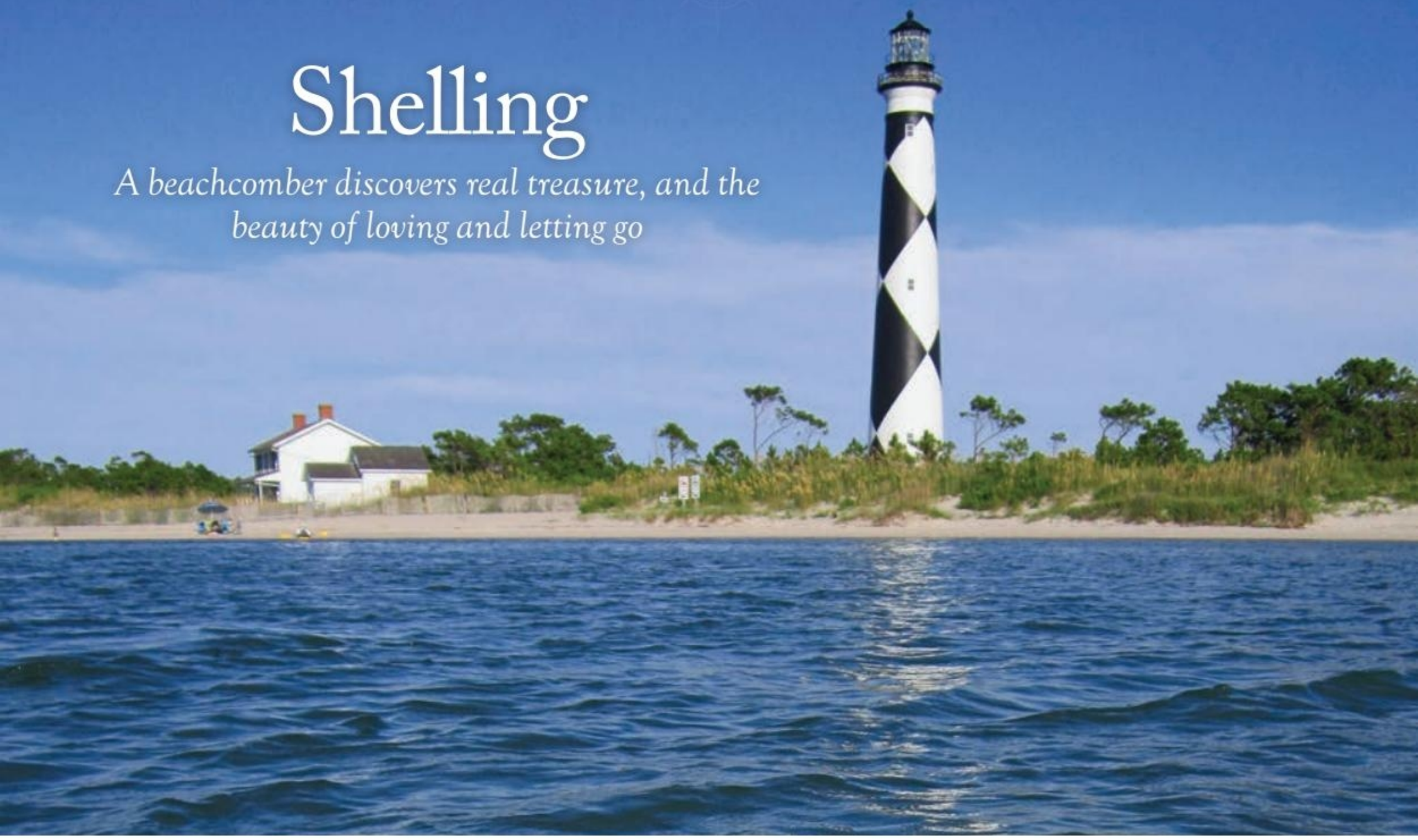
A beachcomber discovers real treasure, and the beauty of loving and letting go



By Beth Browne

It must be some instinct from our hunter/gatherer ancestors, but like many people, I love beachcombing. Anchored at Cape Lookout, I wade ashore from our little sailboat to a very long and completely undisturbed stretch of beach. I hadn't planned to comb the beach, just to get out and stretch my legs after several days of sailing. But right away, a dark cube catches my eye.

I am determined not to take anything back to the boat, no matter how small, because we don't have room for it. Besides, I have a house full of stuff, including many more seashells than I have space to display. But, lying there among the clamshells, scallops and broken conchs, is this funny little black cube.

It's full of holes, like a mesh. With my not-so-great vision, it looks like a piece of a crab pot, mangled into a half-inch cube. It sits in my hand, full of possibilities. What could this little trap hold? What would it let go? It might let the water flow in and out and transform into something new. I want the little cube to be part of my life. I want to keep it, hold it, and think about what it means. I know I have to let go of it, but I don't have to let go right away, so I curl my hand around it, lift my gaze to the lighthouse and the dunes, and keep walking on the warm soft sand.

I make it another few steps before a shell catches my eye. It has a question mark on it. It winks at me with its questions: What are you doing here? Why are you holding that dark little cube in your hand? What will you do with your life, now half over?

I want this shell too. I need it to help me find the right questions, so that I can begin to investigate the possible answers. Unlike the cube, this shell is smooth, curved and fits in my palm with comforting warmth. I press the question mark into my palm and walk on. I can hold them both as long as I keep walking. I will let go of them when I feel ready and I will be ready, before I go back to the boat.

Walking in the bright sunshine makes me feel hot, so I go down to splash in the water. The tide is going out, and the high tide line has a four-foot swath of shells. Right away, I find a silky gray gull feather tipped with velvet black. The gulls have already grown their winter plumage even though it is still summer. They have lost their dress whites and jaunty black caps in favor of a mottled gray/brown. But my feather isn't motley, just a sleek, rich gray. Not a shell, but a feather, dropped by a bird who knows this beach better than anybody. Gulls are fearless, valiant, persistent and adaptable, a symbol of the beach. I want that in my life too, so I pick up the feather.

The three items are getting to be a burden in my hand. I know I will have to let them go. Our little boat is anchored stern-to just off the beach, a position I dreamed about even before we got the boat. Eric comes out on deck and I call to him. When he looks up, I release my treasures to the sand to give him a two-arm happy wave. I know that he is my real treasure.

Eric joins me for a walk to the point and I tell him about my new shell

PHOTOGRAPHS COURTESY OF BETH BROWNE

philosophy. He is relieved not to have the boat filling up with flotsam. I pick up a ruddy-toothed fragment of a Scotch bonnet, North Carolina's state shell. The teeth speak to me of grabbing and holding on, the grin of the Cheshire Cat. The creature and the rest of the shell are gone, leaving just the teeth and the smile. I hope my smile will remain when the rest of me is gone. I leave the Scotch bonnet on the sand.

Out in the narrow deep channel, red marker number 4A leans sideways, pulled by the tremendous current of the tide, straining toward the sea. I've been straining that way for many years, feeling the lure of the sea. And now that I am here on the edge, I want to go further. Like the red marker, I am straining to let go and float free, but my feet are

stuck fast in hard ground. It feels uncomfortable, this grounded-ness, much easier to wiggle out and let the tide take you. But then what? Maybe that's what you find out when you let go. And maybe I'm not quite ready for that.

On the way back to the boat, I find another shell, this one the most special of all. This shell has a perfect little pink heart on it. I take a picture of it next to a tiny little plant somehow taking root in the windblown sand among the shells. I don't need to hold it very long. Love isn't a transient in my life; it's here to stay. There is a lot to be grateful for — I get more than I give.

Back at the boat, we decide to kayak to the point to watch the sun set into Onslow Bay in hopes of seeing the infamous green flash. I round the point in time to see the ball of sun kiss the water. We sit bobbing in our little kayaks and watch it sink, halfway, then a crescent, and then with a flash of green, into the water. We paddle back against the current in the deepening light as Venus reveals herself. We dip our paddles in the velvet water and head toward the sweep of the lighthouse beam, calling us back, for now.

In addition to writing and photographing, Beth Browne manages a large farm, homeschools her two teenagers and sails the North Carolina coast with her sweetie, Eric.

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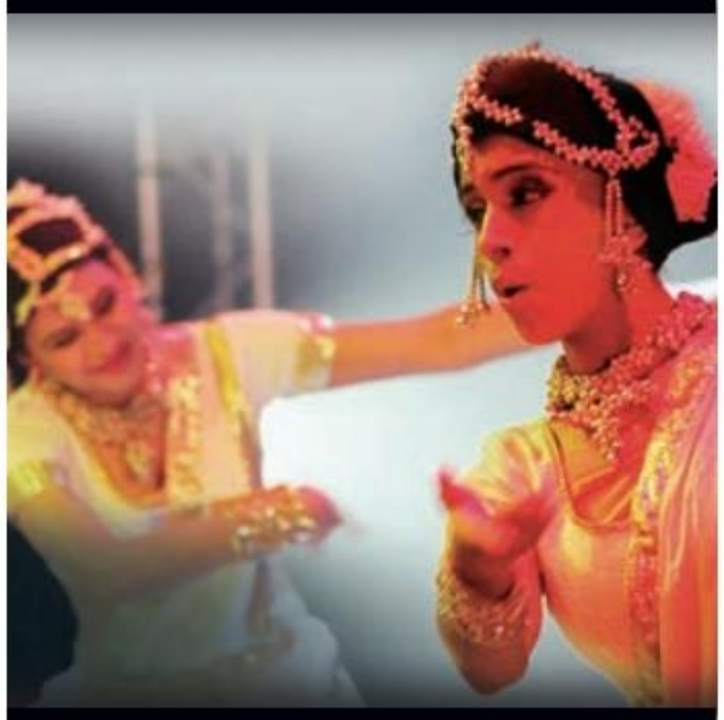

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Green Heron

The elegant hunter at the water's edge

By Susan Campbell

Think of a heron and a tall, lanky wader comes to mind. But the green heron is quite a different animal. This stocky bird is about the size of a crow, with relatively short yellow legs. But it does have a dark, dagger-like bill and a handsome, velvety-green back, dark cap and chestnut-colored body. And in true heron form, it moves slowly and deliberately, hunting in and around the water's edge. Because of this slow-motion lifestyle, this bird is often overlooked. It may only be when it flushes from thick vegetation or croaks to advertise its territory that the green heron gets noticed.

Although they don't inhabit salt water, green herons are found throughout the Coastal Plain. These birds can turn up along estuaries, marshes, rivers and smaller bodies of water. Not surprisingly, they feed on fish, amphibians and large invertebrates. They have even been known to snag a hummingbird from time to time. If motivated, these versatile hunters can dive and swim after prey. Moving through deep water is likely made possible by the bird's natural buoyancy and the partial webbing between its toes. Most remarkably, the green heron is one of very few bird species known to use tools: worms, twigs, feathers, bread crusts and more, used to lure small fish within easy reach.

Green herons are adaptable when it comes to breeding as well. A pair bond is formed from spring through late summer. The male chooses a location and begins nest-building, then the female takes over and constructs a platform of sticks. Whether built in a tree or large shrub, the nest is always protected. A clutch of three to five eggs will be guarded and incubated by both parents, who will also share brooding and feeding responsibilities. For a month or more, the herons remain together as a family as the juveniles learn what it takes to survive.

Here in the Wilmington area, we may have a few green herons year-round. But most members of the eastern United States population head to the Caribbean and Central America come fall. Before this southward movement, individuals may wander in any direction, especially if food levels drop or water sources dry up. Individuals have covered very long distances: Surprisingly, a few have been observed as far away as Great Britain and France.

While green herons are with us in the coming weeks, if you scan the edges of wet habitat, you may spot one, hunched, with a long, sharp bill, staring intently into the water. Better yet, listen for a loud, catlike "skeow" or an odd screaming that may give an individual away. Should the bird fly, it may seem somewhat crow-like with slow wing beats, but its partially unfolded neck ought to give it away.

Susan would love to hear from you. Feel free to send questions or wildlife observations to susan@ncaves.com.

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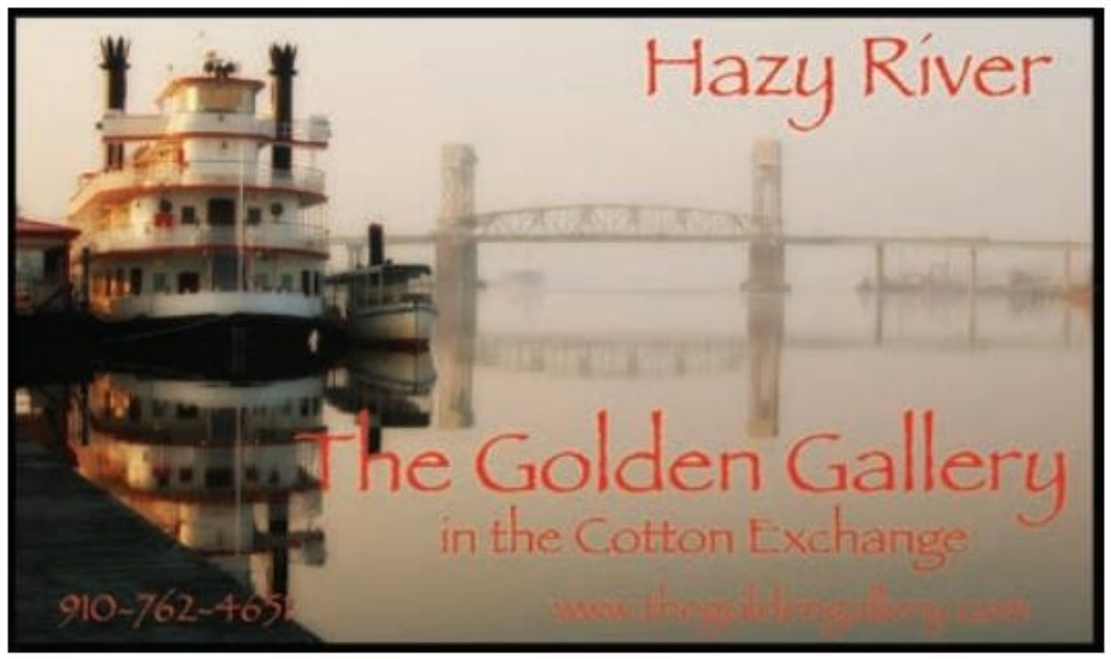

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The Pleasures of Midweek 'Glamping'

With takeout and beer

By Virginia Holman

My guy and I were grumpy. We wanted a change of scene, but we were too pressed for time to go away. Even the thought of arranging a getaway seemed overwhelming. Where to go? Where to stay? Where to eat? Arranging a suitable time with our dog sitters, and so on. It was easier to settle in at home, order takeout, and binge-watch Ken Burns' *National Parks* series.

One spring evening, we were strolling through Carolina Beach State Park after a long, complicated day. We each relaxed as we listened to birdsong and the wind in the trees. I thought, I wish I could pitch a tent and hang out by the campfire all night. I kept the thought to myself; it would be a couple of months before we could escape our duties for a weekend away. I was wistful for a bit. Then, it hit me. With so many great camping spots — Masonboro Island, Freeman Park and Carolina Beach State Park — mere minutes from our home, we could try an end-of-workday camping trip. It sounded a bit like the childhood desire to pitch a tent in the backyard, a bit like a school night sleepover, and a bit like "glamping" (glamorous camping, that is). Only a bit of preparation and a willingness to try was required. My husband, to his credit, was game to try the following week.

Why camp during the workweek? Every local knows that during tourist season, the state parks and beaches are weekend hotspots. If you're looking for a festive atmosphere, weekend camping is great. But if you're like us, hoping for a bit of seclusion and peace and quiet, a workday is a better bet.

For our purposes, Carolina Beach State Park worked well. Serious glampers should book one of the park's four new cabins. Alas, these beautiful log cabins with metal roofs, front porches, and heating and air — truly luxurious at $60/night — had yet to open at the time of our visit. Luckily, we had a good tent. So, I went online and found a primo campsite — tucked away, but not too far from the park's immaculate bathroom facilities. Then I arranged for a neighbor to walk our dog while we were "on vacation." Before work, I stashed our tent, sleeping bags, flashlights, a couple of towels and beach chairs in my truck, foregoing our thin sleep pads for our lofty guest air mattress — I wanted glampiness, after all, not a stiff back. On my way home from work, I stopped by the hardware store and picked up firewood. What to do about food? I'd decided the night before as I looked at my camp stove that cooking was not glampy enough for me. I packed a small bag with two mugs, my compact Jetboil (which I always wind up calling my "boily water thingy") and some herbal tea and cookies. I left my cooler and camp stove at home. (Glamping means takeout, I reasoned.) I packed our clothes for the next day. I figured we could shower at the park's bathhouse or scoot the two miles back home to freshen up that morning before work. No sweat.

I arrived at the park before my husband, so I pitched our tent, blew up the air mattress, which wedged into our tent was so enormous we later dubbed it "the elephant," and arranged our chairs by the fire pit. Soon, he texted to say he was on his way, and would grab some burritos at Flaming Amy's, about a half-mile from the park. When he arrived, he said he wanted a beer, but since alcohol isn't allowed in the park, we took our burritos over to Good Hops, about a quarter-mile from the park. The brewery doesn't serve food, but you can bring in your own. It's a fun spot, more hangout than bar, and the folks at Good Hops brew some of the finest beers in the area. A leisurely game of Catan and a couple excellent pilsners later, we were back at our campsite, cellphones turned off. The only sounds were the birds and the wind in the trees. We shared our dreams for the future, and lingered beneath the moonlit pines. Later, we slept comfortably on the elephant. I only awakened once at the hoot of a great horned owl.

The next morning, we stirred the campfire ashes and headed over to Wake N Bake Donuts for a quick takeout breakfast. We'd booked the site for two nights, so we didn't have to hassle with breaking camp for another day. I figured after work, we could return to the park to hang out another night, or pack things up and head back home. The possibility was enticing, and I felt rejuvenated.

After doughnuts, we drove to our house to freshen up for the day, pick up a tie for my husband, and visit our dog.

"That was great!" I said. I swished a piece of chocolate, or perhaps bark, from my husband's face. "Let's go back again tonight."

"Sounds terrific," he said, though I thought I detected the slightest note of false enthusiasm. Then he sighed. "You know," he said, "installing a fire pit in the backyard might be nice."

Author Virginia Holman teaches in the creative writing department at UNC Wilmington and occasionally guides with Kayak Carolina.

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June 2016

The Visitor

The lame crow visits once a day
At least. Most often in the morning,
Sometimes alone, sometimes with family.
Crows are faithful,
Mate for life, I'm told,
Commanding, princely birds
Despite the noise.

This one — I call him Nevermore — limps,
His foot held off the ground,
Which lessens not his appetite.
Don't laugh: I buy cheap hot dogs
Break them into hunks, which he swoops down to grab.
I smile as he flies off, his beak is full
And he is happy.

At first, my only thought was pity,
Did this injury cause him pain?
Was he weakened in his constant search for food?
Not remembering that, twisted leg or not,
Unlike a wounded mortal
With fractured bones and broken spirit

He still can fly.

– Deborah Salomon

PLATE 10
HONEY BEE. 1 Worker. 2 Male. 3 Queen. 4, 5. COMMON HUMBLE BEE. LAPIDARY BEE. 6 Male. 7 Female. 8. MOSS or CARDER BEE.
9 DONOVAN'S HUMBLE BEE. 10. HARRIS' HUMBLE BEE. FALSE HUMBLE BEES. 11 Apathus Vestalis. 12 Apathus Rupestris

How to Bee Smart

A trio of Port City firms join forces to improve the plight of the honey bee

By Fritts Causby

"Ahhh! It's a bee!" Whether speaking out of shock and awe or respect and admiration, everyone seems to have a passionate response to the humble little honey bee. Those with an allergy to the sting of the insect will never be able to rest easy when they see one.

But those with an interest in preserving the economy, eating well or continuing to survive on Planet Earth don't have much choice about the proper way to respond. At the risk of sounding overly dramatic, the honey bee is in dire need of assistance from the human race, and the fact that we are in a symbiotic relationship with the organism only increases the sense of urgency.

Consider that about a third of the food we eat receives an either direct or indirect benefit from honey bee pollination. What that means is that, if the number of honey bees continues to decline at the rate it has been dropping over the past ten years, then about 30 percent of every crop produced on this planet would have to be pollinated by some other method.

Of course, this is supposing that an alternate, effective means of pollination exists, which is unfortunately not the case. The reality is that honey bees are facing a crisis, there is no viable solution, and natural pollination could eventually become a thing of the past.

At this point, the global economic value of the crops that depend on natural pollination is more than $382 billion, which is nothing to sneeze at. Even a small reduction in productivity off a number so large could mean thousands of jobs and millions of dollars lost over the long term. It is particularly alarming to note that many estimates indicate that nearly 75 percent of all of our crops would experience a sharp decline in productivity without insect pollination.

The potential impact of shaving away nearly 75 percent of the value from $382 billion in crops would be catastrophic. However, that number is just an estimate for the value of the crops and not the natural process of pollination. Understanding that the process of pollination could likely be impossible to duplicate, there simply is not a way to accurately gauge what the absence of it would mean for our society and future generations. No number is big enough.

Ironically, the group of pollinators that appear to be suffering the most are managed honey bees. Though heavily dependent on managed bee colonies for natural pollination, industrial agriculture accounts for many of the factors contributing to the plight of the honey bee. This is due to the expansion of monocultures resulting from industrial agriculture, the widespread use of herbicides and pesticides, and destructive practices that reduce the ability of bees to nest.

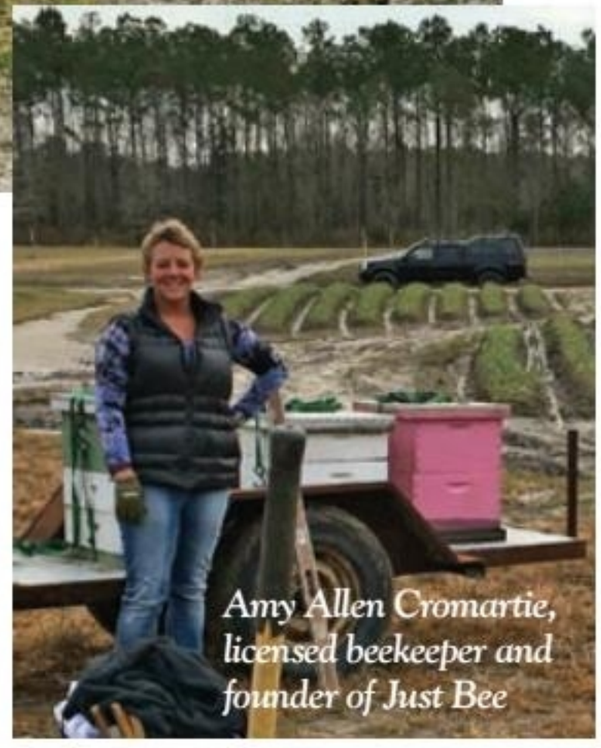
Luckily, three of Wilmington's finest local businesses are working to help the bee and ensure that natural pollination is preserved for future generations. Amy Allen Cromartie, licensed beekeeper and founder of Just Bee; Burrows Smith, managing partner of the River Bluffs community; and Evan Folds, of Progressive Farms, have joined forces to provide managed bee hives with a nontoxic environment that is rich in biodiversity.

By placing four managed honey bee hives on-site at the organic farm owned by River Bluffs, Cromartie is taking a critical step forward in the mission to help the bees. Cromartie had been maintaining the hives and harvesting their honey for several years. "All of this started out for me when I took a beekeeping class at N.C. State, then it grew into a backyard hobby. We wanted to be able to give honey away to our friends and family to help them deal with their allergies," says Cromartie, "but we love the taste of it, and the process of doing it got me inter-

ested in how to solve the bee problem."

Recognizing a potential niche for her business, and a viable means of helping managed bee hives recover, Cromartie founded Just Bee in 2015. The company provides individuals and businesses with the design and placement of honey bee hives, as well as ongoing maintenance and bee removal services.

The organic farm is a research, demonstration and testing facility for an innovative line of compost teas being made by Progressive Farms, LLC, which is owned by Folds. As a Community Supported Agriculture (CSA) program, the goal at the farm is to grow clean, vibrant food that is free of toxins and genetic modification practices. Compost tea, which is liquid concentrated compost, is known for eliminating or reducing the need for harmful pesticides and fertilizers.



Amy Allen Cromartie, licensed beekeeper and founder of Just Bee

Bill Warren, who works in a dual capacity as farm manager of River Bluffs Farm, LLC, and operations manager at Progressive Farms, notes that the compost tea has been essential to the farm's success: "Having a testing facility such as this allows us to immediately see the results of our efforts, as well as engineer different types of compost teas to match different types of plants. Since using compost tea allows you to cut irrigation costs by up to 25 percent, and get 10–15 percent more out of any fertilizer you use, this is a very exciting time."

The bee hives and the farm are located on 10 acres of land owned by River Bluffs, one of the Wilmington area's most innovative, forward-thinking developments. Set alongside the banks of the Cape Fear River approximately ten minutes outside of Wilmington, River Bluffs will feature an array of homes with classic Southern architecture. When completed, this brand new gated community will include a marina with 141 boat slips, a river walk, and an amenity center complete with pool, tennis courts, fitness center, children's playground, general store, post office and cafe.

One aspect of River Bluffs that sets it apart is its focus on environmental sustainability and low impact construction processes. All of the homes are built with the latest advancements in energy efficient materials and practices, with a minimal use of paved roads, driveways and retention ponds. Recognizing the importance of Wilmington's natural beauty, River Bluffs has made every possible effort to preserve mature trees, natural vegetation and green spaces.

As a facet of its commitment to the environment and sustainability, the development set up a certified Organic Farm on the property. "Having the bee hives placed here was sort of a no-brainer since they will make a substantial, positive impact on our ability to grow many different types of organically produced fruits and vegetables," explains Burrows Smith. "The fact that Amy does all the maintenance with the bees only adds to the appeal."

With their partnership, and River Bluffs on their side, Folds and Cromartie are hoping to assist in providing a feasible solution for the multifaceted dilemma facing the bees. Each believes that, aside from the fact that helping the bees seems to be the right thing to do, preserving natural pollination and protecting honey bees will result in a stronger economy and a wider variety of healthy foods to eat, as well as a more robust, complex ecosystem.

Organic farming benefits everyone — not just the tree huggers. Ecological farming systems that foster biodiversity as well as avoid the use of chemicals and pesticides can provide a substantial benefit to pollinator communities, both managed and wild. This is partially because ecological farming systems offer a safe haven where bees can thrive and reproduce, but it is also because increasing habitat diversity can provide additional flower resources for pollinators.

Even for those with more of an interest in a healthy bottom line than stopping to smell the roses, the plight of the bee should not be ignored. After all, who could underestimate the economic value of flowers after shopping for a dozen roses on Valentine's Day?

As if on cue, each April the azalea bushes around town seem to awaken from their slumber and burst forth in a showy flair, firmly announcing the arrival of spring. Perhaps the azaleas have a shared recognition that the economic impact of the Azalea Festival is a major factor affecting Wilmington's economy. According to a 2011 study conducted by UNCW, local and visitor spending at the festival topped $48 million.

This is not even taking into account the aesthetic value of flowers, which is impossible to measure. The unfortunate reality is that most wild flowers would disappear without bees or some other form of pollination.

Of course, there will always be people out there who would prefer to sit down and eat a bowl of ice cream or a New York strip than a plate of fruits and vegetables. It may seem counterintuitive, but the problems impacting the honey bee should be a cause of alarm for this group as well. The reason is that many of the crops used as feedstuff in the production of meat and dairy products would experience a sharp decline if insect pollinators were to disappear.

There are only 2.5 million professionally managed bee hives in the United States today, compared to 5 million in the 1940s. Between 2006 and 2011, the annual losses affecting managed honey bee colonies averaged around 33 percent.

In spite of the dire situation plaguing the bees, Cromartie remains optimistic: "There are a variety of problems facing the bees, but I have a lot of faith in the people of Wilmington to recognize that there is a need and come together to help form a practical, effective solution. After all, there is a bee hive on the seal of our city. This increases my confidence and makes me hopeful that the rest of the nation will see our example and be inspired by it."

The strength of Cromartie's point is reinforced by the fact that Wilmington was named the tenth city in the nation to earn the Bee City USA designation. The Bee City USA program endorses a set of commitments for creating sustainable habitats for pollinators that are vital to feeding the planet. Once a city, town or community lives up to these commitments, they can apply to become certified as an affiliate of Bee City USA.

The placing of managed bee hives at River Bluffs Farms is a great first step, but solving the dilemma facing honey bees will require tenacity, creativity and a strong outpouring of community support.

To get involved with the Community Supported Agriculture (CSA) project or learn more about compost tea, visit www.FarmProgressive.com. To have a managed bee hive placed at your home or business, contact Amy Cromartie at (910) 470-1196 or ac4shorebirds@aol.com. For more information about the River Bluffs community, visit www.RiverBluffsLiving.com.

Fritts Causby is a long-term resident of the Wilmington area and the founder of WordAlly.com. A freelance writer for many years and a licensed Realtor, he is also an avid surfer, environmentalist, and dad to Bridget.

PHOTOGRAPHS BY FRITTS CAUSBY

The Soul of Seabreeze

Once a thriving place by the shore for people of color, now a gentle plea from those who believe its sweet memories should survive

By Susan Hance

Photographs courtesy Cape Fear Museum of History and Science, Wilmington, NC

Music travels on salty breezes and laughter rises above lapping waves. Young women in sundresses and dancing shoes, their bronze skin warmed by the coastal sun, spin around the floor with young men in slacks and pressed shirts.

They bounce back and forth in waves of jitterbug, shag and a slide dance called "The Slop." Old oaks draped in moss lean into the land, outstretched branches catching light from juke joints, the fragrance of fried shrimp, clam fritters and beer filtering through the summer air.

But it's all a memory.

The oaks stand silent now, while the sea grass dances in front of three-story Caribbean-colored houses dotting the waterway. Homes of native Seabreeze residents are scattered away from the water like driftwood pushed inland. The once-vibrant community, just a short paddle across the Intracoastal Waterway from Freeman Beach, will forever hold the histories and memories of generations.

Sea Breeze, as it appears in census records, registered 1,312 people in the 2000 census. Seabreeze — as it is known to the souls it touched — claims thousands more. The area was a resort for people of color during the Jim Crow era: place owned by free people of color where entrepreneurs, craftsmen, business owners, families and visitors had the freedom to work, live, love, learn and play in an era of restriction. It was — and is — a tight-knit community.

The area is more than its history. It exists in the very fiber of those who rose from its salty marsh. You hear it in their voices; feel it in their presence. And it started before the end of the Civil War.

Alexander and Charity Freeman, free people of mixed Native and African-American descent, were said to have bought 99 acres near Myrtle Grove Sound in 1855. By the time of Alexander's death in 1872, the couple owned 180 acres, and in 1876, their descendant Robert Bruce Freeman Sr. bought an additional 2,500 acres for $1 an acre.

An established fisherman, Alexander Freeman passed his skills down through the generations, allowing residents to live off a generous sea. Nothing

compares, they say, to clam fritters fashioned from meat fresh from the shell, a little onion, salt, flour, butter and who-knows-what else. But don't ask for the recipe — it's a family secret harder to come by than a load of fish.

"We would take the seines and go around the school of fish and pull them into the hill [beach]," says Bill Freeman, grandson of Roscoe Freeman and great-grandson of Robert Bruce Freeman Sr. "You had to ease in or they would jump out. The last time I went on the seine, I drove the truck and the man gave us two cents a pound at the fish market."

By the 1920s, hotels and restaurants appeared in Seabreeze, and a decade later, people converged on the place from near and far by car, rail and bus.

According to Federal Point Historic Preservation Society information, Seabreeze sprouted thirty-one juke joints, also called piccolos, where jukeboxes blared music for the revolution that attracted dancers like Chicken Hicks. Hicks blended dance steps from black and white worlds, spreading them through hangouts at Carolina Beach and beyond. Famous black entertainers stayed at the Lofton Hotel in Seabreeze or in the Monte Carlo in Bop City because they were not allowed in Wilmington hotels.

In 1951, Frank and Lula Freeman Hill built Monte Carlo by the Sea on what is now Freeman Beach. The hotel, café and dance hall became quite an entertainment spot, which explains why the area became known as "Bop City."

An amusement park and other businesses followed, and even traveling carnivals came to Seabreeze.

"It was a festive place," says Freeman. In addition to the piers, food and drink, juke joints, dance halls and hotels, he remembers games like penny pitch. The buildings were arranged along one road and folks could walk from one to the other, stopping to play games outside.

"Some of the games we made up, like penny pitch, using a board about six feet square, and it was like a graph with numbers in every inch square. You threw a penny and whatever number your penny landed on, that's how many pennies you won. My cousin Madeline was famous for saying 'it's on the line,' which meant she didn't have to pay you." Freeman's face creases in a grin as he recalls the scene. She wore a red apron with pockets where she kept the pennies she collected. "She was loud. No arguments."

The family-owned businesses hired other family members, and people who were not raised there were initially outsiders. When Freeman told his aunt that he had married a woman from Elizabethtown, her response was, "Oh, you married a foreigner."

His wife, Rachael Freeman, went on to make major contributions to the community; now an elementary school in New Hanover County is named for her.

Freeman worked at the Monte Carlo in his youth. When he and his family were hassled about driving through Carolina Beach, they started ferrying people from his Uncle Grover Freeman's pier in Seabreeze over to Bop City. Problem solved. Standing on the Seabreeze side of the waterway, it's easy to imagine the short trip, rowing partygoers across.

Freeman says the music was loud and easily heard all over the area, but not everyone was happy about that.

"My Aunt Pauline got to be rather religious and she didn't like the music. 'Fever' was one song she especially objected to," laughs Freeman.

The music and the fun attracted people from all walks of life.

Farmers brought workhands down on buses or big cattle trucks. After they

worked in the fields all week, they needed some fun, says Freeman. Church people came down on Sunday evening. Some families allowed dancing and others didn't; some danced during the week, but not on Sunday. And some children had curfews.

Good times and good drinks went together. Freeman says business owners had licenses to sell beer, but the "stump hole liquor" — locally crafted white lightning — was also popular, the kind that brings federal revenue agents around. Hot summer evenings also brought the ice man.

"William, the ice man, had a block as big as this table, and he would chip it off," recalls Freeman. "A piece the size of that laptop was about 50 cents. We put ice in the ground and covered it with a croco [burlap] sack . . . it would keep for a week."

Freeman enjoyed the rides and the showmen that came with traveling carnivals, like Mr. Thomas, the Snake Man.

Thomas was a Peyote Indian from Oregon. He hypnotized listeners with his stories and performed a snake show and a bodiless head act — his small wife's head extended from a hole in a table with mirrors on the sides.

The Snake Man came to Seabreeze so often that he settled there, opening a place called the White and Green, where he offered booze and gambling opportunities.

Hawkers at the gambling games called out, "Beat my roll, take my gold!" You played against the house, or you could walk to the next business and toss a nickel into one of the dishes set in eight-by-eight squares on a table. If the coin stayed on one of the dishes, you won.

Business owners sometimes hired Carolina Beach police to assist with rowdies. If you disturbed the peace, you might find yourself locked up in a cage on the back of their truck until you sobered up.

But inebriated patrons also lined the pockets of local boys. Monday mornings, you could find coins under rides such as the Ferris wheel and the

Octopus. You could hit pay dirt under the pier where the bathrooms were.

Life changed on October 15, 1954, when Hurricane Hazel leveled much of Seabreeze, littering the sound with trees and debris. Without insurance or the means to rebuild, many residents boarded up what was left and moved away. The creation of Snow's Cut had already increased volatile currents and eroded the land, residents say. Desegregation eventually removed the need for separation and slowed business, but nothing could smother Seabreeze.

In the 1960s, Seabreeze remained a social outlet. Laura McIntyre met her future husband, Harris, there in 1967.

It was twilight, there was dancing and conversation, and one thing led to another. "We were on Bruce's patio," says McIntyre. "I remember the songs being played: 'Just One Look,' recorded by Doris Troy, which was very popular in 1967, and 'Any Day Now,' by Chuck Jackson." The couple kept in touch throughout college and married in 1972, their roots forever set in Seabreeze.

The music didn't die until the 1980s, when the last night spot, Bruce's Tavern, closed. Hurricane Fran finished off some other structures in 1996, but Roscoe Freeman Avenue is still dotted with homes.

Elise Muhammad, Bill Freeman's daughter, remembers the close-knit community of the 1980s.

"Fish, clams, crabs. People made their living off that; my dad did, too," explains Muhammad.

Her dad spread his catch on a piece of plywood and while the four children popped heads off the shrimp, he hung the nets to dry so he could put them back on the boat the next day. When they finished, the children went through the neighborhood calling out, "Fresh shrimp! A dollar a pound!"

Her father built his house with his friends and family, as everything was done in Seabreeze.

"The people who lived there were some of the smartest, most talented people you will ever meet," Muhammad declares. "If the community people decided it was going to be done, it would be done, and done well."

Going to church and school together, keeping their families together and making a living, the residents might have seemed cliquish, she says. Family and friends took children under their wings to teach fishing, bricklaying, cooking, or whatever skills they had.

"That's what Seabreeze gave us. It's not something you can replace. It's tangible. When you can give someone a job or teach them a skill, you have a way to help them. It gave you a sense of family, pride, comfort and people who want you around. People who are able. I associate that with ownership. If you don't have land, you go where there is opportunity. Sometimes they don't come back and don't even know who their cousins are. You get this breaking away of the homestead."

Some of the land is still in the family, but due to taxes, restrictions, erosion and other problems, many original owners sold out. Muhammad urges us to respect the history and not to] change the name of the place, as some newcomers would like.

"Don't wipe it out," says Muhammad, "because when you take a name away, you take the history. Seabreeze is more than just this big idea — it's like a taste, like an energy, it's in you . . . You can close your eyes and smell it. You have memories there and you have lineage there. You can feel it when it's quiet."

Susan Hance is a freelance writer whose work appears in magazines and online. She loves to wander and to hear the stories that live in other people.

Inside the White House

Amid the old trees of Forest Hills, an artistic spirit resides in a home that's the perfect setting for a movie – or a busy family

By Anne Barnhill · Photographs by Rick Ricozzi

Since moving into their house on Mimosa Place in Forest Hills eight years ago, Paul and Betsy Parker have endeavored to make the place truly 'home' for their family of six.

"For many years, we moved all over – Atlanta, New York, Connecticut and Charlotte. Paul travels a great deal with his work and it finally occurred to me that we could move back home to Wilmington and he could travel just as easily from there. My parents lived here and I'd grown up here – went to Hoggard. I knew what a great place it was to raise children. So, I asked Paul and he agreed," says Parker.

At that time, the children – Georgia (named after her maternal grandmother), Paul Jr., and the twins, Will and Lilly – were in high school, middle school and elementary school, respectively. It was the perfect time for a move.

Betsy Parker, having grown up in Wilmington, was familiar with the various neighborhoods in the city, but she had fallen in love with Mimosa Place.

"I loved the big old trees. A friend of mine used to say even the birds sang sweeter at Mimosa Place. When we were looking, this house wasn't even on the market. Our Realtor introduced us to the owners and, believe it or not, they were ready to sell. We were thrilled," says Parker.

Built in 1920 and originally owned by E.L. White, former mayor of Wilmington, the home is still known as the "White House." An early photograph of the home shows striped awnings over the windows and the original brick. Currently, the brick is painted white, with black shutters. Two large

magnolias tower at the street and two even larger live oaks are on either side of the property. Azaleas and flowers in the window box add splashes of color. The outside of the house spells traditional Southern. But the interior is another story — a surprise.

Filled with bright paintings, colorful furniture, antiques from various times, the house is eclectic and reflects the artistic nature of Betsy Parker, a visual artist herself.

"I cannot resist bright colors," admits Parker.

Orange and white furniture inhabit one side porch, a hot-pink table commands attention in the front room, a lime cabinet in the dining room is filled with a variety of votive holders containing all the shades of the rainbow. Even Parker's portrait in the living room bears witness to her artistic nature. She wears a vivid, multi-colored shawl, slung off one shoulder, her hand casually on her hip. In the portrait, her artistic spirit is palpable.

The home is filled with the work of other artists — cheerful and intensely pigmented — as well as her own work.

Parker also enjoys collecting antiques — so much so that she recently opened an Etsy shop, VeryChartreuse, which she hopes will eventually include her artwork along with the antiques.

"I love the hunt," says Parker. "I select pieces I really adore, and I use them here in the house until they sell. That way, I can enjoy them for a little while and make some money, too."

In the library, darker than the rest of the house because of the beautiful

English paneling, Parker sprinkles interesting objects d'art on the shelves and tables. Foo dogs in blazing blues and greens guard the books; a red leather couch provides the best seating to watch the flat-screen TV in the corner of the room.

"I'm thinking of putting a couple of shelves on each side of the window for the foo dogs. I've discovered when you move your stuff around, you gain a new appreciation for what you have. When I keep things in the same place all the time, I just don't see them anymore — I have a blind eye for them. But when I shift them, I can 'see' them again and really love them," says Parker.

The library leads to the living room, which is dramatically different — filled with light and lots of pink and gold, this room is elegant as well as eclectic. The fuchsia table, which has a free-flowing shape at the top and a solid base, demands attention. It is almost like a sculpture.

"The boys think this room is too 'girly' but I love it," says Parker. Like all the rooms downstairs, the walls are filled with paintings, mirrors and other decorative items. The unusual mix of items adds a feeling of "hominess" to the house, which, at 4,000 square feet, might otherwise be overwhelming and austere.

Walking through the large dining room, one sees a small bar with sink set up in what was most likely a butler's pantry in the 1920s. Convenient and charming, this bar makes for great entertaining, which is something the Parkers enjoy. From there, you enter the enormous kitchen, complete with a large island in the center where the entire family can sit together for dinner.

"We did re-do the kitchen. Before we put in the island, there was a little round table by the back door. Our big family couldn't fit at that table, so we decided to get rid of the table entirely. We then replaced the small island that was already here with one that would accommodate us," says Parker.

"We use every inch of this house — there are six of us, after all. When the kids are home, they bring their friends over and believe me, things get lively."

The four bedrooms are upstairs, along with three baths. The master bedroom is large enough to incorporate a sitting area, with a couch cozied up to the fireplace. Accessed from the master bedroom, a covered porch runs the length of the back of the house.

"This summer, I hope to arrange that porch into a studio for my work. Right now, I work at the kitchen table," says the resident artist.

The Parkers are not the only people who find the house attractive. Hollywood has been interested as well. Approached by some film scouts who simply rang the doorbell, the house was used to film *Arthur Newman*, starring Colin Firth.

"These guys rang the bell and wanted to take pictures of the house. They asked me if I would be interested in them using the house in a movie. Well, my father had been very instrumental in bringing the film industry to Wilmington. Matter of fact, because of his connections, I ended up with a summer job as assistant set decorator for *Cat's Eye*, a movie based on stories by Stephen King," says Parker.

When Parker asked who would be in the film in which their home might be used, the name Colin Firth was spoken.

"Sold, I said — bring it on!"

A short time later, the director and other important movie people dropped by the house to make sure it would work and to confirm everything. They didn't give Parker much notice.

"I told the boys to hurry, hurry, hurry and clean their rooms — the movie people were coming! Once they arrived, the movie people were all over the house. They came down the steps chuckling. I thought, 'Oh, no! Something is wrong!' But they said they loved the way the boys had cleaned

up — they'd thrown everything under the bed! Clothes, lacrosse sticks, you name it, it was under their beds. It all worked out, though, because the script called for a messy boys' room and my boys' room fit the bill perfectly," says Parker, laughing.

During the filming, Parker's father, William Joyner Jr., was allowed to sit in the director's chair, even using the large earphones. Joyner was ill at the time and passed away soon after the film was completed.

"The movie crew was so nice to all of us, especially Dad — they gave him a lot of attention," says Parker. "Colin Firth was also very kind. When the film was ending, all the neighbors came over and wanted pictures and autographs. He was there smiling, posing and signing away."

Shortly after this event, another film crew came knocking. This time, they wanted to use the backyard. Once again, Parker was excited and allowed them to view the backyard. After they'd had a chance to see it, they declared it "perfect."

"I was surprised they liked it so much, so I asked them about it. They told me they needed a place that looked like a fraternity house! Well, that wasn't what I wanted to hear. We allowed them to use it, but I'm not sure the movie was ever finished — I don't even have a title for it," says Parker.

After the filming was over, Parker took action.

"I called a friend of mine from Charlotte who also happens to be a landscape designer, Laurie Durden. She came up with lots of ideas for the backyard and we incorporated them. We walled in our portion for more privacy, added the cold plunge pool and the room to the left, and planted the trees and shrubs and flowers that you see now," says Parker.

The backyard is almost an extension of the house, with a full patio shaded by the porch coming off the master bedroom above. Tables and chairs invite guests to sit and chat. In the center, the plunge pool, complete with seats all around, looks tempting.

"While we were digging out for the pool, a neighbor called and told us there was a bomb shelter in the backyard. Sure enough, we found it and had it removed so the pool could be completed," says Parker.

Behind the pool, a garden enhances the beautifully designed brick fence. There is a large guest house at the back corner of the property with an outdoor ping-pong table in front.

"My husband built the table from one he saw in a magazine," says Parker.

Beside the ping-pong table is a large, covered room with couches, chairs and tables. The yard is perfect for summer fun.

"We're going to live here forever, which feels great after moving around so much. My husband has taken to the sea — he loves to fish and goes out as often as he can," she says.

The Parkers love the location of their home because there is easy access to Wrightsville Beach as well as downtown Wilmington.

"We love the neighborhood," says Parker. "Soon, there will be a pig roast for the whole street. Everyone comes to these events and it's a great way to get to know the newcomers and re-establish friendships with those who have lived here a long time. We feel very fortunate to be the keepers of this house.

Anne Barnhill is the author of four books, most recently the historical novel Queen Elizabeth's Daughter, *from St. Martin's Press. Last year, she was awarded a Regional Artist Grant from the Arts Council of Wilmington. Currently, she is working on a novel set in West Virginia in 1881.*

Hydrangea Madness

From Endless Summer to Limelight, Ruby Slippers to Nikko Blue, Piedmont to coast, a plethora of varieties boggles the mind – and bewitches the garden

By Lee Rogers · Photographs by Mark Steelman

As a garden designer, every spring I troll the aisles of Lowe's, The Home Depot and my area's garden centers searching for beautiful new plant introductions. In particular, I've been fascinated in recent years by a bounty of new hydrangea cultivars flooding the market, all making claims of superior beauty, improved strength and floral display.

This year, out of simple curiosity, I flipped through some local wholesale nursery catalogues to see how many hydrangea varieties would be available for this season in North Carolina. Not counting the climbing varieties, I found fifty-five cultivars offered — enough to overwhelm even the most experienced hydrangea fan.

Hydrangea madness is easy to understand. The woody stemmed shrubs are grown in virtually every warm-to-cold weather region of the United States, and their old-fashioned, long-lasting pink, blue and cream white flower heads (panicles) are outrageously showy affairs. Sometimes they last most of a summer, making them irresistible to gardeners of all skill levels. Unfussy and easy to root, arguably the most popular flowering shrub in America, hydrangeas, as everyone's gardening grandmother knows, make great cutting flowers for any occasion and offer superb foundations for dried arrangements.

Woody plant expert and University of Georgia horticulture professor emeritus Michael Dirr, however, has pronounced that many hydrangea cultivars now available or just reaching the marketplace aren't all they're cracked up to be. Among other factors, in the rush to sell the latest cultivars with bolder colors and claims and reliability, some varieties are not field-tested adequately enough to fully assess their value to home gardeners.

"It's almost like you sell it and then move on to the next plant," Dirr recently told Penn State's extension service (extension.psu.edu), pointing out that some new introductions are forgotten as quickly as they appeared, just two or three years out. Some "aren't even available in the market anymore. Customers may be dissatisfied but they're already on to the next thing, again being promised as better [when] it probably isn't. You tell me how to regulate it. I'd like to know how to do it too," he vented.

Dirr would certainly know. With a doctorate in plant physiology from Massachusetts, Amherst, not only did he write the *Manual of Woody Landscape Plants,* the most popular book on the propagation of woody plants (with more than 300,000 copies in circulation), but has also developed more than sixty-five varieties of woody plants and shrubs, including perhaps the most popular hydrangea to date: Endless Summer, a reblooming wonder that

some say is the answer to a gardener's prayer. Since its introduction in 2003-04, Endless Summer has reportedly sold well north of 20 million plants.

"There's no doubt it [Endless Summer] has genetic propensity to rebloom," says Dirr, acknowledging that the proven success of his cultivar may have contributed to the public's growing passion for hydrangeas. "Every other person that was breeding a hydrangea or marketing a hydrangea or retailing a hydrangea said, 'I've got to do something to compete with this,'" says the father of modern Hydrangea Madness.

But even Endless Summer may not be perfect. According to various reports, the cultivar did great in zones seven, eight, nine but failed to rebloom in zones five and six, most likely owing to the shorter growing season and factors beyond the gardener's control, including sudden springtime freezes. (North Carolina ranges from zone five to eight on the U.S.D.A. hardiness scale.)

So what's a hydrangea-loving gardener to do?

Simplest answer is look around and take careful note of what works best in your particular area of the state.

Greensboro-based gardening guru Chip Callaway believes Endless Summer hasn't quite lived up to its billing in his garden — the reason he uses the *Hydrangea quercifolia* (oakleaf) or *H. paniculata* (peegee) species instead. And although the *Hydrangea serrata* (lacecap) varieties are simply gorgeous, given the right conditions, he does not recommend them for clients in the Piedmont region.

He recognizes Hydrangea Annabelle as another Southern favorites, especially for June weddings, and recommends that they be located in a corner of the garden to be used for cut flowers since their stems are floppy in heavy rains. "They just need to sprawl under the weight of their own glory," Callaway says.

He singles out *H. paniculata* (Tardiva) as a special favorite, easy to grow and profuse in its blooming characteristics. As is a variety that I'm partial to, Unique, which is very similar but has a slightly tighter blossom.

In the same category is H. Vanilla and Strawberry that Piedmont retailer AB Seed's plant buyer, Jennifer Siegenthaler, simply raves about. She has personally tested this hydrangea and reported that it takes shearing well, comes through local winters unscathed, and is not floppy. . . even under the weight of 10-inch blooms that open up creamy and progress through shades of burgundy to blush.

For many of the same reasons, my fellow landscape designer, Gail Scott, of Lotus Designs in the Sandhills, finds the *paniculata* hydrangeas most dependable for gardens of Pinehurst and Southern Pines. She relies on H. Tardiva but also uses Little Lime and Limelight varieties interchangeably, depending on how much space there is in the garden.

For Sandhills growers Scott recommends sitting them where they will receive shade from early afternoon on. And because the soils of her region are so sandy, she stresses the importance of good soil amendment, regular irrigation and a full inch or two of mulch to preserve moisture.

Last year Scott found an oakleaf variety called Ruby Slippers that bloomed outstandingly, among the more compact, varieties such as Sykes Dwarf and Peewee, which to my mind are practically interchangeable and equally gorgeous. I am testing all three at home here in Greensboro.

Greensboro-based landscape contractor Tim Apple of New Earth Designs has built many gardens in the Wilmington area and tells me that he doesn't find hydrangeas nearly as adaptable to the coastal climate in terms of flowering power.

"Within a half-mile or so of the ocean front, you get salty breezes and the soil is poor and sandy, and hydrangeas wilt in a heartbeat," he reports.

Tom Ericson, plant buyer for The Transplanted Garden in Wilmington, agrees that the wind and salt air near the ocean can be a problem that results in stunted growth. On the other hand, he feels that certain types of hydrangeas have an important place in Port City gardens.

Ericson reports customer requests for compact hydrangea varieties which work well as either garden or container plants are growing. He especially likes "Wedding Gown," a dwarf double lacecap cultivar which initially blooms white then stays green and turns to pink late season.

He's also had good success with the Cityline series of dwarf reblooming hydrangeas (Paris, Venice, Berlin, Rio, etc.), and also gets repeated requests for the Let's Dance series (which grow bigger than Cityline).

Finally, Ericson is also a fan of *H. paniculata* Limelight but recommends cutting them back as the first blooms are finishing in order to produce a second set of flowers that fade to pink in late fall.

Ericson still gets requests for some of the tried and true *H. macrophylla* like Penny Mac, All Summer Beauty, Nikko Blue and Nanctucket Beauty (some of which are not even rebloomers). As for Endless Summer, he reported "not a bit of luck" with that one.

Given our nation's long history and natural love affair with hydrangeas — a flower that simply says summer to millions — I simply cannot leave this subject without mentioning my own success and ongoing love affair with Climbing Hydrangea, *H. anomala petiolaris*, a woody vine that seductively attaches itself with stem-borne adhesive rootlets to walls or anything else nearby without need of man-made supporting structures.

Often overlooked in the mad consumer dash for the latest showy hydrangea blooms, climbing hydrangeas produce wonderful Queen Anne's Lace–type flowers in early summer and then reveal a dainty fan of peely cinnamon-colored bark after the leaves drop in winter, leaving behind its beautiful wooden architecture.

Like many slow-growing plants, climbing hydrangeas are a somewhat pricy investment that, once established, prove themselves year after year and season after season. For the record, mine seem almost immune to cold and never fail to bloom come late spring and early summer.

At the end of the day, summer may not be endless as advertised but choosing the right hydrangeas for your zone and particular garden can prove to be nothing short of magical upon summer's welcome return.

Lee Rogers has a landscape design business based in Greensboro and adores most flowering shrubs. She is currently growing only twelve varieties of hydrangea in her urban garden. You can contact her through her website at leerogersdesign.com.

A Fresh Perspective

Last month, the Historic Wilmington Foundation celebrated its fiftieth anniversary and National Preservation Month with a series of free events intended to attract a multi-generational audience and, hopefully, ignite a younger demographic with a passion for saving historic treasures. Included was a smartphone photo exhibit featuring ninety images of restored homes and local landmarks as seen through the screens of New Hanover High School, Laney High School and Ashley High School art students. *Saved! Historic Wilmington Preservation: A Fresh Perspective* was on display in the lobby of the Hannah Block Historic USO and Community Art Center May 7–25. In case you missed it, here are a handful of images that make us especially proud to call this historic port city home.

New Hanover High School

Corbin Masaitis, Grade 9

Ace Bartlett, Grade 12

Maria Aguirre, Grade 12

Bradley Kangas, Grade 10

Bradley Kangas, Grade 10

Ace Bartlett, Grade 12

Laney High School

All images by Abigail Paswaters, Grade 12

Ashley High School

All images by Arri Burnett-Demers, Grade 12

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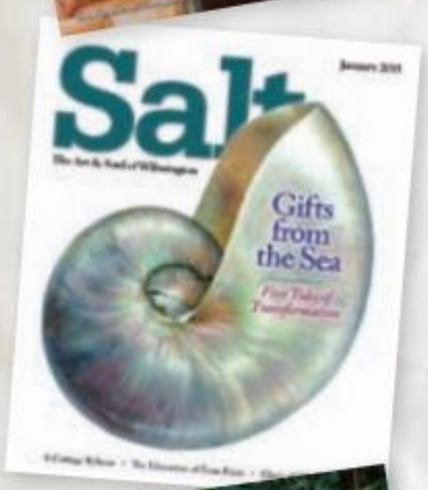

Airlie Gardens
Arts Council of Wilmington
Atlantic Spas & Billiards
Best Western
Blockade Runner Beach Resort
Brunswick Forest Sales Center
Bryant Real Estate
CVS Stores
Cameron Art Museum
Cape Fear Academy
Cape Fear Literacy Council
Cape Fear Museum
Causeway Cafe
Chop's Deli
Cousins Italian Deli
Crabby Chic
Fabric Solutions
Figure Eight Yacht Club
First Bank Branches
First South Bank
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Hilton Garden Inn
Hilton Riverside
Holiday Inn Resort Wrightsville Beach
Intracoastal Realty
Java Dog
Jimbo's
Lou's Flower World & Vintage Market
Monkee's
NHRMC Auxillary Room
Pomegranate Books
Port City Java Cafes
Protocol
Residence Inn Wilmington Landfall
Salt Works
Shell Island Resort
Station One
Sweet n Savory Cafe
Thalian Hall
The Cotton Exchange
The Fisherman's Wife
The Ivy Cottage
The Shop at Seagate
Transplanted Garden
Two Sisters Bookery
Thrill of the Hunt
Wilmington Chamber of Commerce
Wilmington Visitors Bureau
Wrightsville Beach Museum

ALMANAC

June

By Rosetta Fawley

"Summer afternoon – summer afternoon; to me those have always been the two most beautiful words in the English language." – Henry James

Gather Ye Herbs

The summer solstice, also called midsummer, approaches toward the end of the month, June 20 here in North Carolina. Keep an eye out for mischievous fairies, who will play all sorts of tricks if they're left to their own devices. Remember how naughty they were in *A Midsummer Night's Dream?* Exactly.

If you don't want to wake up in love with your best friend's boyfriend or having grown an ass's head in place of your own, you need to gather the herbs of St. John on Midsummer's Eve, fashion a garland with them and hang it on your door. Or use them to make a bracelet or some type of amulet to wear.

The feast of St. John takes place on June 24. St. John's Eve, June 23, is traditionally a time for gathering healing herbs and plants. Coinciding as it does with midsummer, the Almanac thinks it's probably best if you gather the herbs for your garland on June 19 and keep that garland up until June 24. In keeping with custom – and adapting to what we have in season here – you can use fennel, rosemary and lemon verbena. The most important herb of all is St. John's Wort of course, renowned for its mind-balancing properties and so-named for its propensity to flower around St. John's feast day.

If you live near woods or mountains, it might be worth collecting bracken spores on St. John's Eve. Rumor has it that if you gather them at the exact moment of St. John's birth, you can use them to make you invisible.

Beach Blanket Charm

You can find St. John's wort growing wild across the state. If you're going to the beach in search of a cool breeze, you're sure to spot some in the dunes. You'll also notice the dramatic red and yellow blooms of *Gaillardia pulchella*, sometimes known as the beach blanket flower or Indian blanket. A member of the aster family, and native to the Southeast, it thrives in sandy conditions.

In fact, it will grow just about anywhere, so if you can't get to the beach, then consider putting the seeds on your fall planting list. All the beach blanket flower needs is full sun. Technically, it's an annual, but in North Carolina it behaves more like a short-lived perennial. The flowers will bloom from spring to late fall; you may need to prop the plant up a little once it starts to bloom. Beach blanket flower makes a great cover for waste areas or for borders. The pollinators will be grateful, as they'll use it to make dark, buttery tasting honey. And you'll have brought the beach to your house. Time for a drink with an umbrella in it.

Picnic Thyself

June 18 is International Picnic Day. Take the time to enjoy eating outdoors. Farms and gardens should be producing a bounty of fruit and vegetables by now. Make your picnic a real feast by choosing what's in season for the best in succulent taste.

Here are some ideas for easy picnic dishes that can be made well in advance in case you intend to hike into the wilds:

Roast a chicken stuffed with thyme, garlic and an onion. Carve it up and hand it around.

Slice a few zucchini lengthwise, about a quarter-inch thick. Put the slices in a bowl and pour over a slosh of olive oil and a generous squeeze of lemon juice. Add a crushed garlic clove and a sprinkle of salt and freshly ground black pepper. Make sure the zucchini slices are coated with the mixture. If you have time, leave them for an hour or two in the refrigerator. When you're ready to cook, grill or broil them until chargrill marks appear. Serve with torn basil leaves and pine nuts.

Slice your garden tomatoes into quarter-inch slices, cutting across their equators. Arrange artfully on a plate if you're not hiking. Drizzle good olive oil over the tomato slices and sprinkle with salt and pepper. Voila, a tomato salad. Serve with fresh bread on either side of the tomato slices and you've got sandwiches.

Corn is coming into its own right now. It should be so fresh it only takes a few minutes to cook. Don't forget the butter.

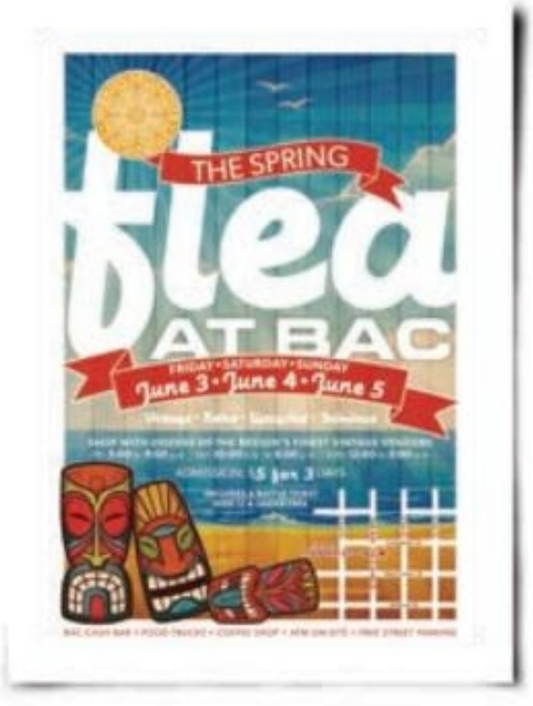
Early potatoes should be coming in by this point in the month. Prime potato salad.

And for dessert? Pick blueberries straight off the bushes. Lie back, listen to the birds and watch the trees waving above you.

Arts Calendar

Blue Marlin Tournament

6/ 1-4



The Spring Flea at BAC

6/ 3-5

Bonsai Society Show

6/ 4

6/1 Jackson Browne in Concert
7:30 p.m. American singer, songwriter and musician Jackson Browne performs live. Admission: $49.50–55. CFCC Humanities & Fine Arts Center, 701 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage.

6/1–4 Blue Marlin Tournament
3–10 p.m. (Wednesday); 8:30 a.m. – 8 p.m. (Thursday – Saturday). Annual fishing tournament including open captain's party, mid-tournament party at the gazebo, and closing awards ceremony with food, live music and open bar. Wrightsville Beach Marina, 6 Marina Street, Wrightsville Beach. Info: (910) 262-5566 or www.capefearbluemarlintournament.com.

6/2 Bird Hike
8 a.m. – 2 p.m. Kite bird hike at Lock and Dam 1 along the N.C. Birding Trail. Admission: $10. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/2 Literary Luncheon
11:30 a.m. – 1 p.m. Cape Fear Literacy Council's 7th Annual Literacy Luncheon features CFLC's Group Readers and special guest, celebrated author and philosopher Tom Morris. Includes $25,000 "Challenge Grant" from Live Oak Bank. Pine Valley United Methodist Church, 3788 Shipyard Boulevard, Wilmington.

6/3 Airlie Concert
6–8 p.m. The Midatlantic (newgrass and folk rock). Food and wine available for purchase. Admission: $2–9. Airlie Gardens, 300 Airlie Road, Wilmington. Info: (910) 457-9453 or www.airliegardens.org.

6/3 Art Opening Reception
6–9 p.m. "Full Circle: New Art," by Elizabeth Darrow, Traudi Thonton, and Susan Francy. Rebekah Todd will perform. Art in Bloom Gallery, 210 Princess Street, Wilmington. Info: (484) 885-3037 or www.aibgallery.com.

6/3 WARM Gala & Auction
7 p.m. Fundraiser/celebration for the Wilmington Area Rebuilding Ministry featuring dinner, drinks, dancing, live music by

Lobster Fest

6/4

United Way Anniversary Party

6/11

Blueberry Festival

6/17

Jack Jack 180, and live and silent auctions. Holiday Inn Resort, 1706 North Lumina Avenue, Wrightsville Beach. Info: (910) 399-7563 or warmnc.org.

6/3 & 4 Summer Plant Sale
9 a.m. – 6 p.m. The Hobby Greenhouse Club offers a variety of plants for sale grown by club members. Portion of proceeds benefit scholarships for local college horticulture students. Forest Hills Hobby Greenhouse, 2318 Metts Avenue. Info: www.hobbygreenhouseclub.org.

6/3–5 Spring Flea
3–9 p.m. (Friday); 10 a.m. – 5 p.m. (Saturday); Noon – 5 p.m. (Sunday). Shop vintage, retro and up-cycled treasures with dozens of the region's finest vendors. Food trucks and cash bar on site. Admission: $5 for 3 days, includes raffle ticket. Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: (910) 538-2939 or www.brooklynartsnc.com.

6/4 Golf Tournament
10 a.m. Future generations golf tournament and fundraiser. Admission: $100 (includes cart, food and day of activities). Proceeds benefit First Tee of the Cape Fear Region. Porter's Neck Country Club, 8403 Vintage Club Circle, Wilmington. Info: (910) 686-8180 or www.thefirstteecapefearregion.org.

6/4 Run to the Sun
9:30 a.m. – 4 p.m. Motorcycle rally hosted by Southern Cruisers Riding Club. Includes dice run, lunch, silent auction, 50/50 drawing, bike club competition, car smash and games. Admission: $20. Proceeds benefit St. Jude Children's Research Hospital. Carolina Coast Harley Davidson, 6620 Market Street, Wilmington. Info: (910) 620-4227 or portcity-162runtothesun.weebly.com.

6/4 Bonsai Society Show
9:30 a.m. – 4 p.m. Bonsai exhibition styled by Cape Fear Bonsai Society members. Live demos, vendors and awards. Free. NHC Arboretum, 6206 Oleander Drive, Wilmington. Info: www.capefearbonsaisociety.org.

6/4 Carolina Beach Music Festival
11 a.m. Full day of sun and music on the beach.

Entertainment by North Tower, The Band of Oz, and Jim Quick & Coastline. Admission: $20–25. Carolina Beach Boardwalk, Cape Fear Boulevard. Info: (910) 458-8434 or www.pleasureislandnc.org.

6/4 Lobster Fest
11 a.m. – 4 p.m. Fresh Atlantic lobsters, live or cooked. Advance order; delivery available. Church of the Servant Episcopal Church, 4925 Oriole Drive, Wilmington. Info: (910) 395-0616 or coespiscopal.ecdio.org.

6/4 Ballet
6 p.m. Wilmington Conservatory of Fine Arts presents *Sleeping Beauty*, a ballet. Admission: $15–20. CFCC Humanities & Fine Arts Center, 701 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage/sleeping-beauty.

6/4 Movie in the Park
Starts at sunset. Family-friendly screening of *The Good Dinosaur* (2015, PG). Blankets, chairs and picnics welcome. Free. Leland Municipal Park, 102 Town Hall Drive, Leland. Info: (910) 332-4814 or www.townofleland.com.

6/4 & 5 Cape Fear BBQ Festival
9 a.m. – 6 p.m. (Saturday); 9 a.m. – 5 p.m. (Sunday). Festival featuring a competitive BBQ cook-off, arts & crafts, live music, an antique truck and tractor show, flower and plant sale, games and kids activities. Admission: $5/vehicle. Old River Farms, 8711 Old River Road, Burgaw. Info: capefearbbqfestival.com.

6/5 Opening Art Reception & Sale
3–5 p.m. "Small Treasures of Old Wrightsville Beach." Invitational art show held in celebration of the 20th Anniversary of the Wrightsville Beach Museum of History. Wrightsville Beach Museum of History, 303 West Salisbury Street, Wrightsville Beach. Info: (910) 256-2569 or wbmuseumofhistory.com.

6/5 Boogie in the Park
5–7 p.m. Mangrove (swing, jazz and blues). Bring blankets and snacks. Free. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

6/5–12 Port City Music Festival
Great music and world-class performing artists, including violinist Luigi Mazzocchi, dancer/choreographer Sun-Mi Cho, clarinetist John Laughton, mezzo sprano Kyle Engler, pianist Daniel Lau, and music director/cellist Stephen Framil. See website for complete schedule. Free. Various locations in Wilmington. Info: (910) 512-6251 or www.portcitymusicfestival.org.

6/6 Word Weavers
7–9 p.m. Christian writers' group meeting. Life Point Church, 3534 South College Road, Wilmington. Info: (910) 619-7344 or sondradron@bellsouth.net.

6/6 & 7 Youth Nature Program
10–11 a.m. Children discover nature through stories, songs, hands-on activities, hikes and crafts. Theme: Snakes. Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/6–8 Shakespeare on the Green
8 p.m. *The Two Gentlemen of Verona*. Shakespeare's first romantic comedy. Also runs 6/13–16. Free. Greenfield Lake Amphitheater, 1941 Amphitheater Drive, Wilmington. Info: (910) 343-3614 or greenfieldlakeamphitheater.com.

6/8 Snake & Turtle Feeding
4–4:30 p.m. Brief presentation followed by snake and turtle feeding. Admission: $1. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/9 Concert at GFLA
5 p.m. After a successful summer tour pairing Primus with Ghost of a Sabertooth Tiger, Les Claypool and Sean Lennon combine their abstract talents into The Claypool Lennon Delirium. Greenfield Lake Amphitheater, 1941 Amphitheater Drive, Wilmington. Info: greenfieldlakeamphitheater.com.

6/9 Concert on the Coast
6:30–8:30 p.m. The Imitations (beach, soul and rock & roll). Blankets, chairs and picnics welcome. Free. Leland Municipal Park, 102 Town Hall Drive, Leland. Info: (910) 332-4814 or www.ncbrunswick.com.

6/9 Jazz at the Mansion
6:30–8:30 p.m. AJ Reynolds Band performs on the Bellamy lawn. Beer and wine cash bar on site. Admission: $12. Bellamy Mansion, 503 Market Street, Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

6/9 Jazz & Tap
7:30 p.m. Two-set performance of expert jazz and tap dancing by Savion Glover and Jack DeJohnette. Admission: $20–50. UNCW Kenan Auditorium, 515 Wagoner Drive, Wilmington. Info: (910) 962-3500 or uncw.edu/presents/currentseason.html.

6/9–26 Live Theater
7:30 p.m. (Thursday – Saturday); 3 p.m. (Sunday). Thalian Association presents *Buyer and Cellar*, an outrageous comedy about the price of fame, the cost of things, and the oddest of odd jobs. Admission: $25. Red Barn Studio Theatre, 1122 South Third Street, Wilmington. Info: (910) 251-1788 or thalian.org/red-barn/2016-2017-season.

6/10 Pleasure Island Concerts
6:30–8:30 p.m. Southern Trouble (rock, blues, beach and country). Free. Fort Fisher Recreation Area, 118 Riverfront Road, Kure Beach. Info: (910) 458-8434 or www.pleasureislandnc.org.

6/11 Battleship 101
10 a.m. – 3 p.m. Volunteers stationed throughout the WWII ship engage visitors in areas of gunnery, radar, sickbay, galley and engineering. Admission: $6–12. Battleship NC, 1 Battleship Road, Wilmington. Info: (910) 251-5797 or www.battleshipnc.com.

6/11 Ballet
3 p.m. Wilmington Ballet Company presents *Swan Lake*, featuring twelve professional dancers, one hundred youth dancers, and a guest artist. Admission: $15–18. CFCC Humanities & Fine Arts Center, 701 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage.

6/11 United Way Anniversary Party
7–10 p.m. 75th Anniversary Party for the United Way of the Cape Fear featuring summer cocktail or 1940s attire. Event honors the UWCFA's inaugural Red Feather Society and features live music by Wilmington Big Band. Admission: $25. Audi Cape Fear, 255 Old Eastwood Road, Wilmington. Info: (910) 798-3911 or 75thanniversarycelebration.eventbrite.com.

6/13–16 Shakespeare on the Green
8 p.m. *Twelfth Night*. Shakespeare's comedy devises a romantic plot around separated twins, misplaced passions, and mistaken identity. Juxtaposed is the satirical story of a self-deluded steward who dreams of becoming a count. Free. Greenfield Lake Amphitheater, 1941 Amphitheater Drive, Wilmington. Info: (910) 343-3614 or greenfieldlakeamphitheater.com.

6/13–17 Architectural Camp
8 a.m. – 1 p.m. Summer camp for rising first graders to engage mind, body, and imagination by exploring how buildings and cities are designed and built. Snacks and lunch included. Admission: $75. Bellamy Mansion, 503 Market Street, Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

6/14 Flag Day
10 a.m. – 2 p.m. Celebrate Flag Day at the Battleship and raise your own American flag

Salt
MAGAZINE

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up the ship's halyards with help from members of the American Legion Post 10 Honor Guard. Battleship NC, 1 Battleship Road, Wilmington. Info: (910) 251-5807 or www.battleshipnc.com.

6/14 Bridge to Bridge Run
6:30 p.m. Four-mile run from the Isabel Holmes Bridge to the Cape Fear Memorial Bridge. After-party with music, food, drinks, giveaways and prizes. Admission: $20–30. Proceeds support student scholarships. CFCC Schwartz Center, 601 North Front Street, Wilmington. Info: its-go-time.com/cfcc-bridge-to-bridge-4-0.

6/15 Family Nature Program
6–7 p.m. Snakes of NC, presented by Keith Farmer. A wide variety of snakes (including venomous species) will be on display. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/16 Lecture Series
6:30 p.m. Art Conservator Michael Duffy brings insights from work he conducted with MoMA's Magritte collection. Admission: $50–75. Weyerhauser Reception Hall, Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

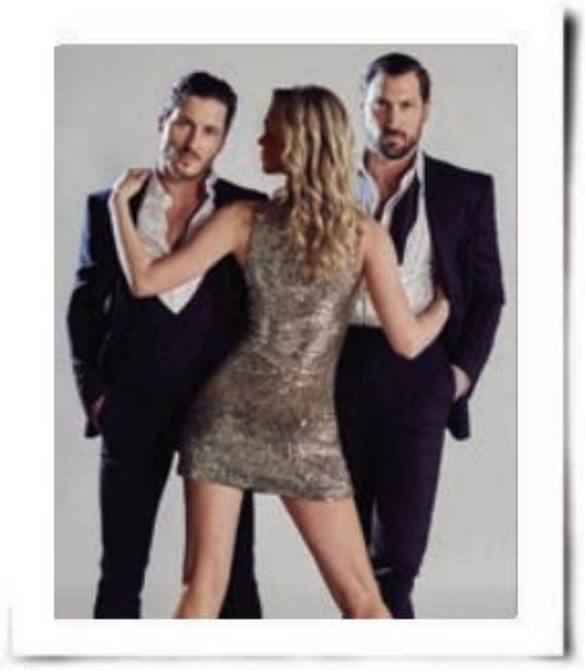
6/17 Airlie Concert
6–8 p.m. Jack Jack 180 (dance music). Food and wine available for purchase. Admission: $2–9. Airlie Gardens, 300 Airlie Road, Wilmington. Info: (910) 457-9453 or www.airliegardens.org.

6/17 & 18 Seaglass Salvage Market
9 a.m. – 3 p.m. (Friday); 9 a.m. – 5 p.m. (Saturday). Once a month indoor/outdoor market filled with up-cycled, recycled and repurposed furniture and home décor items, salvage pieces, yard and garden décor, jewelry and local honey. Location: 1987 Andrew Jackson Highway (Hwy 74/76), Leland. Info: www.seaglasssalvagemarket.com.

6/17 & 18 NC Blueberry Festival
8:30 a.m. – 10 p.m. (Friday); 7 a.m. – 10 p.m. (Saturday). Annual festival celebrating the cultivation of blueberries in the Southeast. Includes BBQ cook-off, recipe contest, car show, antiques show and sale, street fair, 5K run, baked goods sale, and live music. Courthouse Square, 100 South Wright Street, Burgaw. Info: (910) 259-2007 or www.ncblueberryfestival.com.

6/18 Oakdale Walking Tour
10 a.m. Two-hour historical walking tour through the cemetery led by local historian David Rice and Superintendent Eric Kozen on 1862 and the Yellow Fever Epidemic. Admission: $10. Oakdale Cemetery, 520 North Fifteenth Street, Wilmington. Info: (910) 762-5682 or oakdalecemetery.org.

6/18 Father's Day Concert
6 p.m. Live concert featuring Harold Melvin's Blue Notes and Blue Magic. Admission: $45. BCC Odell Williamson Auditorium, 50 College Road NW, Bolivia. Info: www.bccowa.com.



Maks & Val Live

6/24

6/18 Movie in the Park
Starts at sunset. Family-friendly screening of *Cinderella* (2015, PG). Blankets, chairs and picnics welcome. Free. Leland Municipal Park, 102 Town Hall Drive, Leland. Info: (910) 332-4814 or www.townofleland.com.

6/19 Boogie in the Park
5–7 p.m. The Imitations (beach, soul, and rock & roll). Bring blankets and snacks. Free. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

6/19 Symphonic Winds Concert
7–8:30 p.m. Music from around the world, including "America the Beautiful," "Russian Christmas Music," "Danny Boy" and more. Admission: $8–12. UNCW Kenan Auditorium, 515 Wagoner Drive, Wilmington. Info: (910) 962-3500 or wilmingtonsymphonicwinds.org.

6/18 Kids' Music Fest
9 a.m. – 12 p.m. Kid-friendly entertainment by the beach featuring the 208th Army Band, a rap club album release party, rock star makeovers and temporary tattoos, free comic books, bubble mania, snow machine madness, the Kure Beach firetruck, and activities with the Children's Museum and Fort Fisher Aquarium. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 798-6303 or www.townofkurebeach.org.

6/20 Kayaking Adventure
5:30–9:30 p.m. Full moon paddle to Fort Fisher and a sea turtle talk with Kayak Eco-Tours. Admission: $45. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/20 & 21 Youth Nature Program
10–11 a.m. Children discover nature through stories, songs, hands-on activities, hikes and crafts. Theme: "Butterflies." Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

6/22 Page to Stage
6:30 p.m. Writers, actors and producers share original works of comedy and drama with the community and encourage feedback every fourth Wednesday. Free; donations appreciated. Cameron Art Museum, Weyerhaeuser Reception Hall, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

6/23 Concert on the Coast
6:30 p.m. Southern Trouble performs country hits at the Concert on the Coast music series. Blankets, chairs and picnics welcome. Free. Leland Municipal Park, 102 Town Hall Drive, Leland. Info: (910) 332-4814 or www.ncbrunswick.com.

6/24 Fourth Friday
6–9 p.m. Downtown galleries, studios and art spaces open their doors to the public in an after-hours celebration of art and culture. Free. Various venues in Wilmington. Info: (910) 343-0998 or www.artscouncilofwilmington.org.

6/24 Pleasure Island Concerts
6:30–8:30 p.m. Liverpool, Beatles tribute band. Free. Fort Fisher Recreation Area, 118 Riverfront Road, Kure Beach. Info: (910) 458-8434 or www.pleasureislandnc.org.

6/24 Maks & Val Live
7:30 p.m. Maksim and Valentin Chmerkovskiy, the hottest stars of ABC's Dancing with the Stars, bring their smash-

Sho nuff blue mm mm sho nuff blue - an I ain't feelin' so great when I'm feelin so blue missin you baby, missin' yooooo.
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hit dance tour to town. Admission: $42–88. CFCC Humanities & Fine Arts Center, 701 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage.

6/24 & 25 Celebrate the Legacy
8 a.m. – 4 p.m. Celebrate ships named *North Carolina*. Includes major display of Civil War, WWII and submarine arms, clothing and equipment from costumed collectors and submarine veterans. Admission: $6–12. Battleship NC, 1 Battleship Road, Wilmington. Info: (910) 251-5807 or www.battleshipnc.com.

6/24–26 Ink & Arms Expo
5–10 p.m. (Friday); Noon–11 p.m. (Saturday); Noon–5 p.m. (Sunday). Three-day expo merging tattoo culture with a love of firearms and gunsmithing. Includes seminars, demos, and tattoo contest. Admission: $20/1 day; $35/2 days; $40/3 days. Wilmington Convention Center, 10 Convention Center Drive, Wilmington. Info: (609) 338-9349 or www.inkandarms.com.

6/25 Double Sprint Triathlon
7 a.m. Super sprint triathlon featuring a 375-meter swim, 1.5 mile run, and 11-mile bike ride followed by another 1.5 mile run and 375-meter swim. Admission: $60–95. Carolina Beach. Info: www.setupevents.com.

6/25 Kings & Queens Ball
4–6 p.m. (ages 6–10); 8–10 p.m. (ages 11–16). Youth get a chance to dress up in gowns, suits, crowns and tiaras for a formal evening. Event seeks to engage youth and stop violence. Admission: $15–40. Community Arts Center, 120 South Second Street, Wilmington. Info: (910) 604-2324 or www.ybufestival.org.

6/25 Gladys Knight in Concert
7:30 p.m. The "Empress of Soul" and seven-time Grammy award-winner, Gladys Knight performs live. Admission: $50–105. CFCC Humanities & Fine Arts Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage/gladys-knight.

6/25 & 26 Patriotic Concert
7:30 p.m. (Saturday); 3 p.m. (Sunday). The Sea Notes Choral Society performs a patriotic concert directed by Lois Moore. Free. BCC Odell Williamson Auditorium, 50 College Road NW, Bolivia. Info: (910) 620-6275 or www.sea-notes.com.

6/29 Family Nature Program
8–9 p.m. Bats. Learn about our nighttime bug-eating friends and discover some of their awesome adaptations. Park naturalists will dispel some myths about bats and explain why they like to have them around. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

WEEKLY HAPPENINGS

Monday Sunrise Ocean Flow Yoga
7:30–8:30 a.m. All-levels oceanfront yoga practice with instructor Tamara Cairns. Yoga mat provided. Admission: $10. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Monday Wrightsville Farmers Market
8 a.m. – 1 p.m. Curbside beach market offering a variety of fresh, locally grown produce, baked goods, plants and unique arts and crafts. Seawater Lane, Wrightsville Beach. Info: (910) 256-7925 or www.townofwrightsvillebeach.com.

Monday Up & Active!
6–7 p.m. Join Lynne and the Wave for an hour of music, games, and fun on the Ocean Front Park lawn. Includes face painting with P3 Planning. Begins 6/15. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Monday Turtle Talks
7–8 p.m. Learn about sea turtles with the local Pleasure Island Sea Turtle Project. Begins 6/13. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Monday – Wednesday Cinematique Films
7 p.m. Independent, classic and foreign films screened in historic Thalian Hall. Check online for updated listings and special screenings. Admission: $7. Thalian Hall, 310 Chestnut Street, Wilmington. Info/Tickets: (910) 632-2285 or www.thalianhall.org.

Tuesday Kure Beach Market
8 a.m. – 1 p.m. Open-air market featuring locally grown produce and artisan crafts. Opens 6/14. Located at 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Tuesday Wine Tasting
6–8 p.m. Free wine tasting hosted by a wine professional plus wine and small plate specials all night. The Fortunate Glass, 29 South Front Street, Wilmington. Info: (910) 399-4292 or www.fortunateglasswinebar.com.

Tuesday Cape Fear Blues Jam
8 p.m. A unique gathering of the area's finest Blues musicians. Bring your instrument and join the fun. No cover charge. The Rusty Nail, 1310 South Fifth Avenue. Info: (910) 251-1888 or www.capefearblues.org.

Wednesday Story Time by the Sea
10–11:30 a.m. Join the Princess and her fairytale friends for story time and fun for boys and girls. Don't forget your camera. Begins 6/15. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Wednesday T'ai Chi at CAM
12:30–1:30 p.m. Qigong (Practicing the Breath of Life) with Martha Gregory. Open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Wednesday Evening Nature Series
Enjoy an evening in the park with your family learning about nature. Each week a new theme will be presented. Admission: $5. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

Wednesday Hoop Dance Jam
7–9 p.m. Bring your hoop and dance to some great tunes. Every skill level welcome, no experience needed. Admission: $3/class; hoops available for $35. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

Wednesday Wednesday Echo
7:30–11:30 p.m. Weekly singer/songwriter open mic night that welcomes all genres of music. Each person will have 3–6 songs. Palm Room, 11 East Salisbury Street, Wrightsville Beach. Info: (910) 509-3040.

Wednesday & Thursday Farmers Market
8 a.m. – 1 p.m. (Wednesday); 3–7 p.m. (Thursday). Open-air market held on the front lawn of historic Poplar Grove Plantation offering fresh produce, plants, herbs, baked goods and handmade artisan crafts. Poplar Grove Plantation, 10200 Us Highway 17 North, Wilmington. Info: (910) 395-5999 or www.poplargrove.org/farmers-market.

Thursday Yoga at the CAM
12–1 p.m. Sessions are ongoing and are open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Thursday Sounds of Summer
6:30–8 p.m. Free outdoor music series presented by WECT. 6/16: Southern Trouble; 6/23: The Schoolboys; 6/30: The Fury. Wrightsville Beach Park, 1 Bob Sawyer Drive,

Wrightsville Beach. Info: (910) 256-7925 or www.townofwrightsvillebeach.com.

Thursday **Boardwalk Blast Music**
6:30–9:30 p.m. Family-friendly concerts at the boardwalk featuring sunset firework displays. 6/2: Roots United; 6/9: Spank; 6/16: Machine Gun; 6/23: Bibis Ellison; 6/30: Junk Yard Mama. Free. Carolina Beach Boardwalk, Cape Fear Boulevard, Carolina Beach. Info: (910) 458-8434 or www.pleasureislandnc.org.

Friday **Downtown Sundown**
6–10 p.m. Free downtown concert series overlooking the Cape Fear River. 6/3: Abbey Road Live (Beatles tribute); 6/10: Red Zeppelin (Led Zeppelin tribute); 6/17: Southern Avenue (boogie blues); 6/24: Satisfaction (Rolling Stones tribute). Parking lot at the corner of Princess Street & Water Street, Wilmington. Info: (910) 763-7349 or www.downtownsundown.com.

Friday & Saturday **Dinner Theater**
7 p.m. TheatreNOW presents Celia Rivenbark's *We're Just Like You Only Prettier*, adapted by Zach Hanner. Begins 6/10. TheatreNOW, 19 South Tenth Street, Wilmington. Info: (910) 399-3now or theatrewilmington.com.

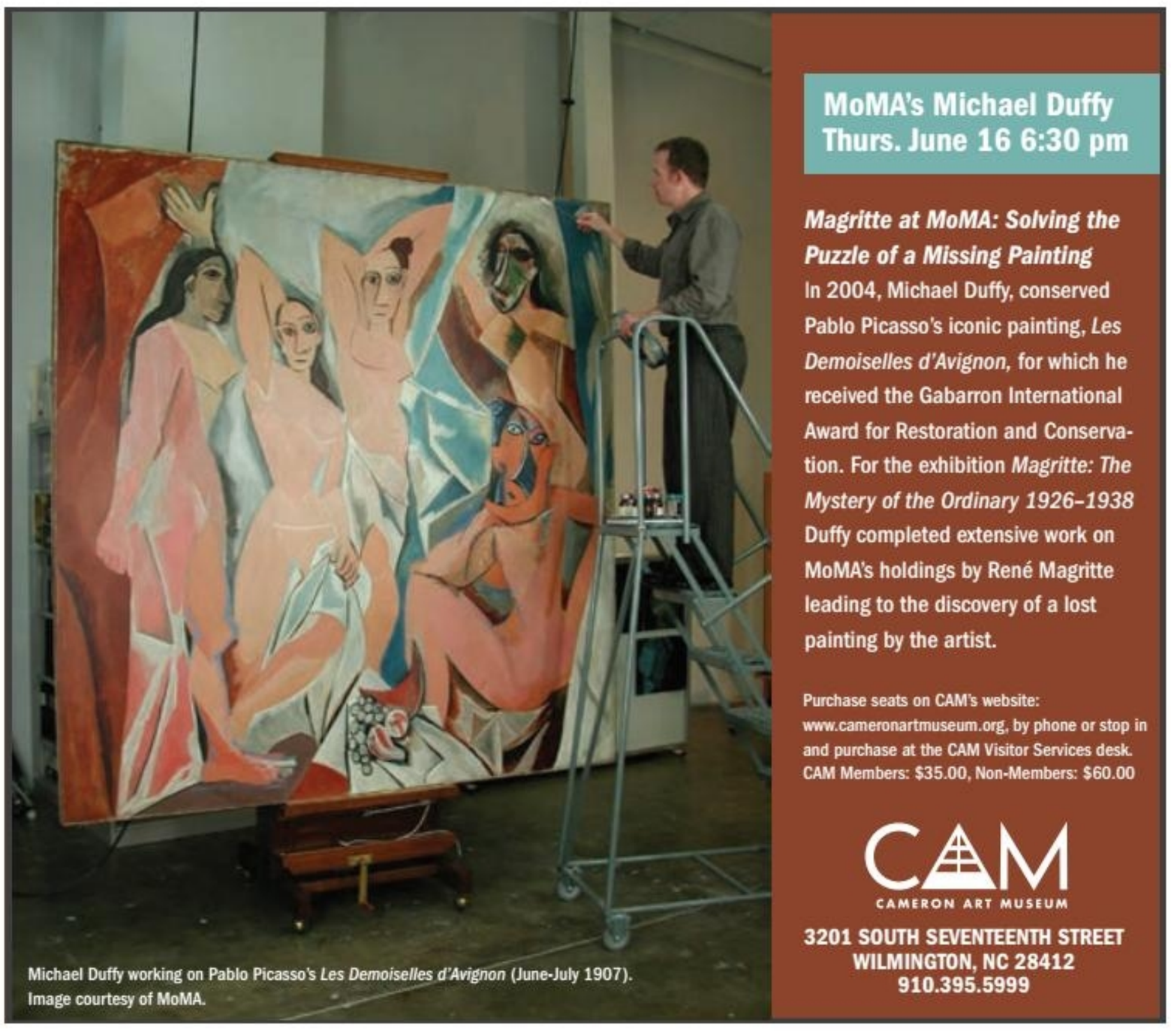
Saturday **Carolina Beach Farmers Market**
8 a.m. – 1 p.m. Outdoor "island-style" market featuring live music and local growers, producers and artisans selling fresh local produce, meats, wines, baked goods, herbal products and handmade crafts. Carolina Beach Lake Park, Atlanta Avenue, Carolina Beach. Info: (910) 431-8122 or www.carolinabeachfarmersmarket.com.

Saturday **Riverfront Farmers Market**
8 a.m. – 1 p.m. Curbside market featuring local farmers, producers, artisans, crafters and live music along the banks of the Cape Fear River. Riverfront Park, North Water Street, Wilmington. Info: (910) 538-6223 or www.wilmingtondowntown.com/events/farmers-market.

Sunday **Bluewater Waterfront Music**
4–7 p.m. Summer concerts on the waterfront patio. 6/5: Darryl Murrill & Jazzpel; 6/12: Overtyme; 6/19: Machine Gun; 6/26: The Painted Man. Bluewater Waterfront Grill, 4 Marina Street, Wrightsville Beach. Info: (910) 256-8500 or www.bluewaterdining.com.

Sunday **Movie at the Lake**
8:45 p.m. Family-friendly outdoor movie screening by the lake. Popcorn, soda and candy available for purchase. 6/5: *Mr. Popper's Penguins* (2011, PG); 6/12: *Rio 2* (2014, G); 6/19: *Cinderella* (2015, PG); 6/26: *Home* (2015, PG). Free. Carolina Beach Lake Park, Highway 421 & Atlanta Avenue, Carolina Beach. Info: (910) 458-8434 or www.pleasureislandnc.org.

To add a calendar event, please contact saltmagazine.calendar@gmail.com. Events must be submitted by the first of the month, one month prior to the event.



Michael Duffy working on Pablo Picasso's *Les Demoiselles d'Avignon* (June-July 1907). Image courtesy of MoMA.

MoMA's Michael Duffy
Thurs. June 16 6:30 pm

Magritte at MoMA: Solving the Puzzle of a Missing Painting
In 2004, Michael Duffy, conserved Pablo Picasso's iconic painting, *Les Demoiselles d'Avignon,* for which he received the Gabarron International Award for Restoration and Conservation. For the exhibition *Magritte: The Mystery of the Ordinary 1926–1938* Duffy completed extensive work on MoMA's holdings by René Magritte leading to the discovery of a lost painting by the artist.

Purchase seats on CAM's website: www.cameronartmuseum.org, by phone or stop in and purchase at the CAM Visitor Services desk. CAM Members: $35.00, Non-Members: $60.00

CAM
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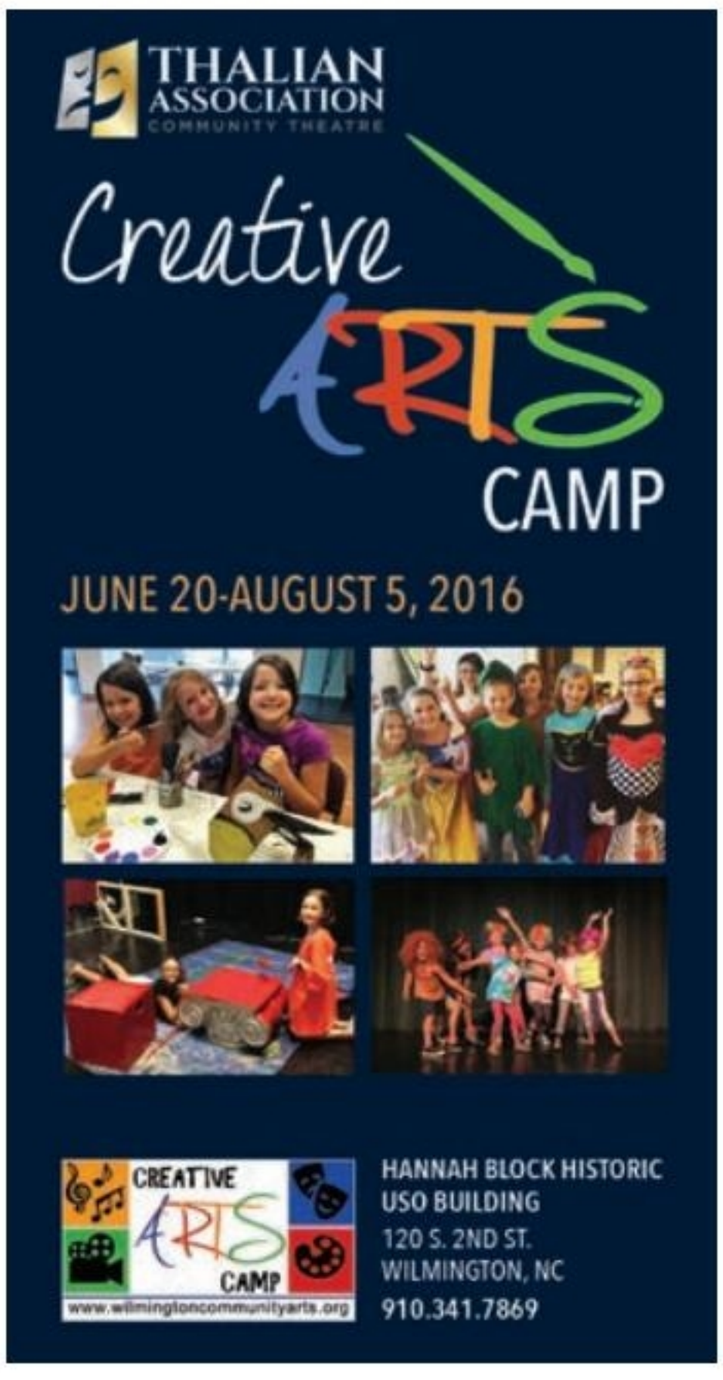
3201 SOUTH SEVENTEENTH STREET
WILMINGTON, NC 28412
910.395.5999



Port City People

Spring Soiree

Hilton Wilmington Riverside

Saturday, March 18, 2016

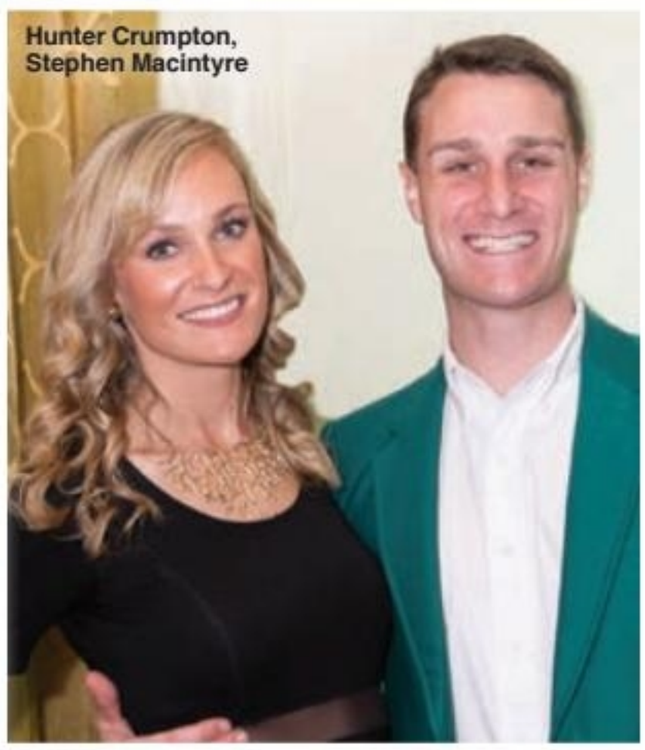
Photographs by Bill Ritenour

Chris Hoenig, Rachel Anderson

Mike & Emily Barlas

Jenna Davis, Karen Parker, Melanie Robinson, Barbara Buchanan

Brittany & Ray Caffee


Hunter Crumpton, Stephen Macintyre

Jean & Matt Nichols, Mike Kozlosky, Amy Beatty

Laurel Shambley, Kristin Hufman

Lauren & Joey Cone

John & Kendra Kilburn, Salina Lee, Kippy Batuyios

Michael & Kathleen Stoiko, Lori Isherwood

Sarah & Adam Shay

Jayme & Josh Schiefffer

Port City People

Wilmington Fashion Week
Opening Night Social
DREAMS Center for Arts Education

Monday, March 29, 2016

Photographs by Bill Ritenour

Leland Crawley, Daynen Orr

Hannah Lynne, Caroline Simpson, Alec Sczepanski, Theo Milo

John Armstrong, Lauren Ackerman

Stephanie Galbraith, Anna Medina

Ramsey Gunter, Mary Rose, Marin Miller

Alex Willis, Alexis Babaian

Farzona Usmanova, Genevieve Guenther

Briana Chesher, Amanda Green

Elizabeth Peterson, Tess Cash

Alexis Babaian, Amaya Devleeschauwer, Yoel DelRio, Tabitha Biear

Martha Foye, Scott Ball

Jenna & Davey McKnight

Port City People

Landfall Foundation Gala

Country Club of Landfall

Saturday, April 2, 2016

Photographs by Bill Ritenour

Sherry & Donald Tedder

Ken & Jill Batchelor

Kirk & Kristen Harmon, Lynn & Brad Hildreth

Bill Hamlet, PiaAnn Robison, Dr. Lenard Edralin

Tom & Annette Clifford

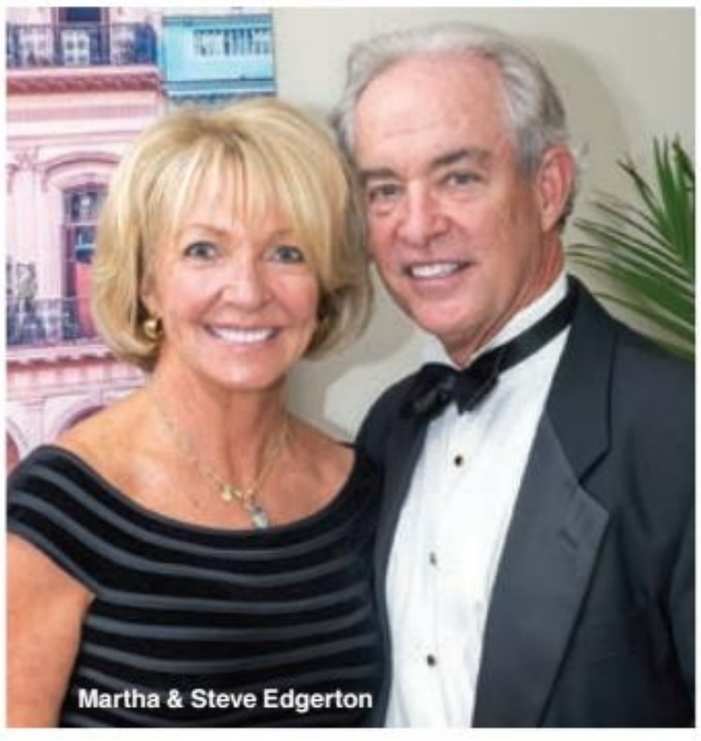
Dan Parazdi, Jessica & John Spencer, Peg & John Braddy

Carol & Gwen Roberson

Dr. Adam Brown, Carey Disney

Michelle & Gary Thomas, Natasha Kacee, Cheryl & Paul Covin

Ginny Tyndall, Larry Nelson, Martha & Jack Erdody


Martha & Steve Edgerton

Mary & Ron McGrath

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Port City People

Patrons' Party Gala

Cape Fear Country Club

Saturday, April 9, 2016

Photographs by Bill Ritenour

Bethany Windle, Tony Tata

Laura & Jeremy Blair, Courtney & Scott Burrell

Brittany DiCello, Kate Peacock

Michael & Kristen Shaheen

John Kouten, Allison Farris, Mackenzie Church, Aiden Childs

Tovia Joines, Dr. Chris Ellis

Patti & Christian Riddle

Lilly, Dr. Chuck & Carol Kays

Keith & Lynn Suttle

Ryan Saike, Victoria Huggins, Bowen Parkins, Scarlett Short

Grant & Nicole Psomas, Vicki & Mike Russell

Keith & Leanne Strawn

June Bugging

Maybe true love is in the cards (or maybe it's not)

By Astrid Stellanova

June is the month when many of us get hitched, unhitched, or even re-hitched. I, myself, picked June three times to go down the aisle of temporary romantic insanity. The third time was not the charm. Read and learn from me, dear readers . . . It's all written in the stars' guide to love, if we read before we march. Ad Astra — Astrid

Gemini (May 21–June 20)
June Bug, your birthday month is one to love. Each day in June will slide smoothly and sweetly after the next one, pairing up like Mama's cream cheese icing on red velvet cake. There are times when you are a trial to all who love you (admit it), but then there are times when you make it right and make us all remember why we put up with your wild and untamed self to begin with. This month, your fans are legion, lining up with birthday ju-ju from as far as Moose Breath, Alaska, to Hot Coffee, Mississippi.

Cancer (June 21–July 22)
You'll have your struggles early in the month, when your donkey gets in the ditch and someone you respect acts out in a way you just cannot figure. Astrid can't either, Honey. They are ruthless and so hard and they look just like the kind that would grin and show you too many teeth while tearing out a liver and snacking on their young. Surround yourself with friends and meditate until they slither away. On the good side — they will go away.

Leo (July 23–August 22)
You are two beats away from a real hit. It will surprise your critics to learn something new about unforgettable you. Turns out, you have learned something valuable from a big, bad ouch and are about to transform it and shine, Sugar. You drew inspiration when anybody else might have just drawn blood. Stand tall; never let them read your cards, and never let them check your breath. Next month is a game changer.

Virgo (August 23–September 22)
Before the month of June ends, you will have had a massive breakthrough. Which is good news, as you had secretly feared you were on the brink of a burn-down-the-house kinda breakdown. It's always like that for you — shaking up the status quo feels exactly like this — it leaves you shaken. But you are definitely not breaking, Sweet Thing. And for the record, stop trusting somebody with more tattoos than teeth.

Libra (September 23–October 22)
Change is looking for you. I know, Sugar, you don't want anything to do with it. You like things just as they are, just got things lined up like you like it. You've tried to discourage a chance opportunity that is presenting itself by looking back at it, your scary eyes harder than a cold biscuit without butter. This is a change for the good — throw yourself into it, eyes closed if you have to, but abandon yourself to the opportunity. True love may actually be in the cards.

Scorpio (October 23–November 21)
The same person that made life difficult for you recently ain't no prize either. Their Mama went swimming in the shallow end of the gene pool, and they can't exactly help being so misguided. Smile sweetly and ignore every stupid word coming out of their mouth — that split tongue is spewing out misinformation. Whatever you do, don't be crazy enough to ask split tongue out for some fire eating.

Sagittarius (November 22–December 21)
You have the capacity to be uncommonly happy over small things, like having correct change for the Laundromat, or a place to park, or even five minutes left on the parking meter. That, Sugar Bug, is a talent. If you don't remember anything else this month, just remember to tell the universe thank you and pass the butter beans around.

Capricorn (December 22–January 19)
This year has been a real slobberknocker so far, and it is easy to understand why you are feeling a little banged up by life. It's nothing you did wrong, Honey. You have just been experiencing a cycle that will test your resilience and capacity to forgive. You will pass with flying colors, like the ace you are — and, the way I see it, romance will not pass you by.

Aquarius (January 20–February 18)
Don't bust a kidney trying to figure out what made a close associate so cranky. They are carrying a weight that has nothing to do with you and everything to do with a wrong they didn't deserve. Give them space and time. They will appreciate having the understanding they need, but may not be able to request.

Pisces (February 19–March 20)
There is every reason to wait for just another minute before you pop the question. It's powerful when the birds and the bees and every lip in sight is locked with their true love . . . or at least their current love. But wait two beats before you commit to forever. There is one more piece of the puzzle that needs to fit; one more question that must be answered.

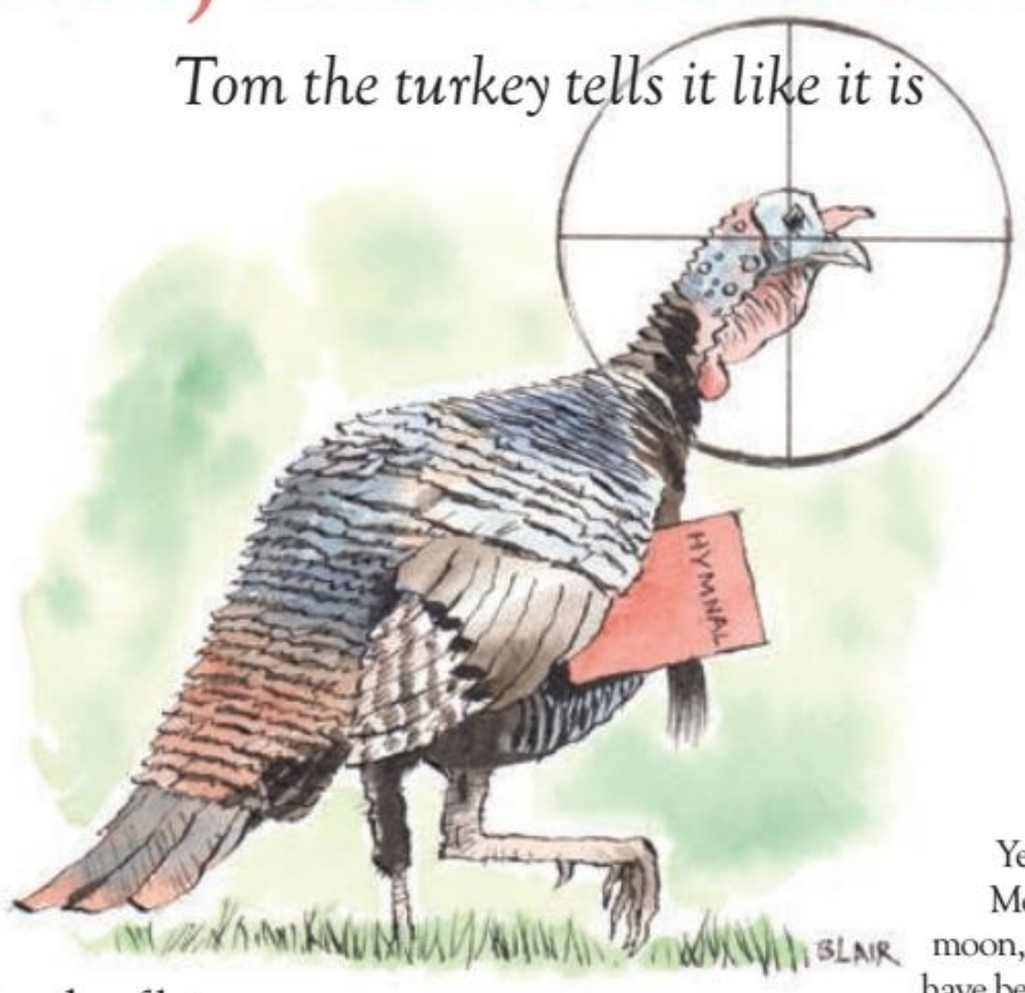
Aries (March 21–April 19)
Take. Two. Breaths. What has got you running like a rabbit with its tail in a trap? Your energy is a little over the top; not everybody wants to live at the pace you do. You have boundless energy but give folks just a moment to catch up and sign on with your program. Of course, they will, because you make these manic dashes and up-all-night projects look so fun.

Taurus (April 20–May 20)
It was a challenge for you last month to own some very odd behavior. But, you sort of did, and that is a big old step in the right direction. Now put that toe into the "maybe I was wrong" pool once again and see if you can take a plunge. You get out of an awkward fix by saying two little words: "I'm sorry." They have big magic, those little words.

For years, Astrid Stellanova owned and operated Curl Up and Dye Beauty Salon in the boondocks of North Carolina until arthritic fingers and her popular astrological readings provoked a new career path.

Yessir, Gobble Gobble

Tom the turkey tells it like it is



By Clyde Edgerton

Recently, Papadaddy wrote an essay about several friends of his who are actual wild bears. These particular hunters — yes, the bears — have somehow managed to harvest and mount (as in: put on the wall as a trophy) a few 300-pound (and plus) human hunters in the last few years. (See the March 2016 issue of *Salt*.)

Several of Papadaddy's turkey friends liked the essay, and one, Mr. Tom Turkey, asked for a shot at writing a short piece. Papadaddy said, go for it, Turkey.

Turkey Rights

By Tom Turkey

Hello, my name is Tom Turkey. I'm a conservative. My older brother, Forrest, is the liberal in the family. The only one, thank you.

Our happy families live and worship near Wilmington, where some courageous turkey hunters, who are human, complain that they cannot, by law, "take" or "harvest" us on Sunday mornings.

Hummmm. Gobble, gobble. Let's set the record straight:

First, "take a turkey" and "harvest a turkey" are politically correct ways of saying something that really means this: "That there turkey stepped into a clearing yesterday morning and I flat killed his ass."

Now that's the American way of telling it like it is. Yessir. Let's drop this namby-pamby verbiage. I, for one, ain't no sissy, and I ain't no sissy talker.

You know, this sissy language gets said and written down by liberals who get all bent out of shape when they hear about dead animals. But who consistently breaks the speed limit, and always runs over possums and never stops to put them out of their misery? Liberals. Because, for one reason, they don't tote iron — so how can they put a possum out of its misery? And for another thing, they are always in a big hurry to get to some vegetarian or trans-vegan panel discussion somewhere in Chapel Hill . . . or Charlotte.

Yessir. Gobble, gobble.

Me and Forrest, my liberal brother, once in a blue moon, do agree on some things. For example, we both have been heard to say: "I'd like to be totin' a bazooka and early one frosty morning catch a turkey hunter all slunk-up and hiding in a bush and bust his ass."

But you know what? There is a law against turkeys having bazookas. The Turkey Anti-Bazooka Act of 1945.

Now think about this: Is that fair? — I mean, guns have rights too. If you were a turkey (or a gun), and some of you may be, wouldn't you lobby for a turkey's right to own a bazooka and other large automatic and semi-automatic weapons? Of course you would. No political correctness there.

You humans think you live in dangerous times and places? Give me a break. The fact is this: You people are safer today than you've ever been in history.

But imagine walking to church and along the way somebody's dressed up like a tree and trying to take you out.

We turkeys can load and reload a bazooka — and we should be allowed to walk in peace to and from church on a Sunday. That's our Mother Nature-given right, and it falls under "religious freedom," by golly, by gobble.

By the way, that "no-hunt on Sundays" law was enacted by Unionists back in 1868 at about the time we Southern turkeys started going to church on Sunday mornings. The law was passed when we and other people and animals were put in danger — now this is true — because of Confederate soldiers gathering here and there and playing with their guns on Sundays.

The more things change the more they stay the same.

We turkeys still need that Sunday morning no-hunt law.

Hear, hear. Gobble, gobble.

Write your congressman or congresswoman and say you are getting tired of political correctness. Take? Harvest? You take your time. You harvest beans.

By gosh, by golly, by gobble, we need to tell it like it is.

—Tom Turkey

Clyde Edgerton is the author of ten novels, a memoir and a new work, Papadaddy's Book for New Fathers. *He is the Thomas S. Kenan III Distinguished Professor of Creative Writing at UNCW.*

ILLUSTRATION BY HARRY BLAIR

Figure 8 Island: Private Beaches with Pristine Waters

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Figure 8 Island | Soundfront | $1,950 ,000

1 Banks Road
Figure 8 Island | Soundfront | $3,999,995

102 Beach Road South
Figure 8 Island | Oceanfront | $2,375,000

88 Beach Road South
Figure 8 Island | $2,225,000

146 Beach Road South
Figure 8 Island | Oceanfront | $2,495,000

168 Beach Road South
Figure 8 Island | Oceanfront | $2,299,000

13 Oyster Catcher
Figure 8 Island | Soundfront | $2,300,000

502 N. Channel Harbor Island
Wrightsville Beach | Sound with dock | $1,995,000

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